

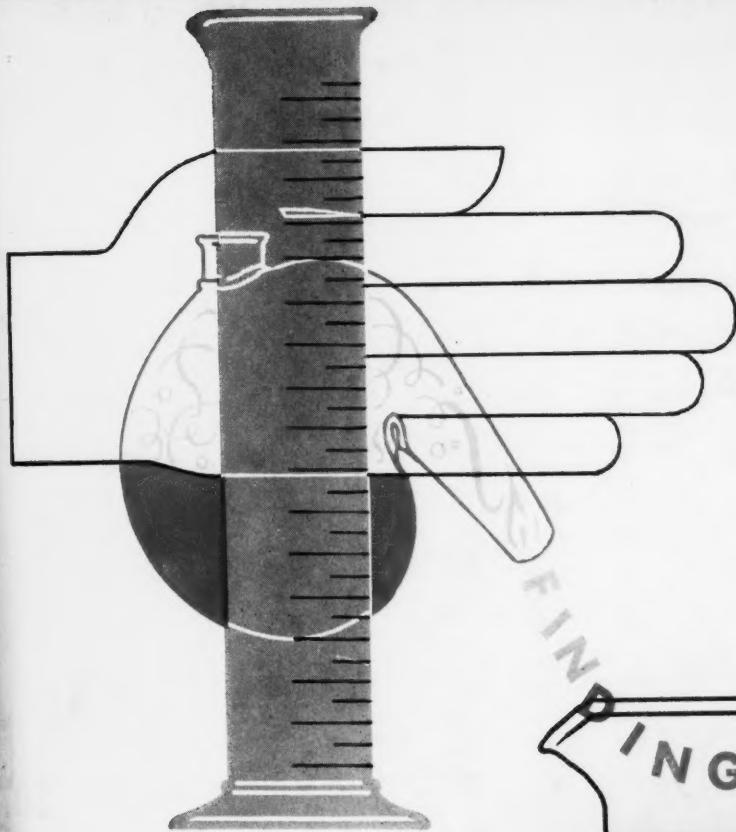
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JULY 3, 1954

THE NATIONAL Provisioner

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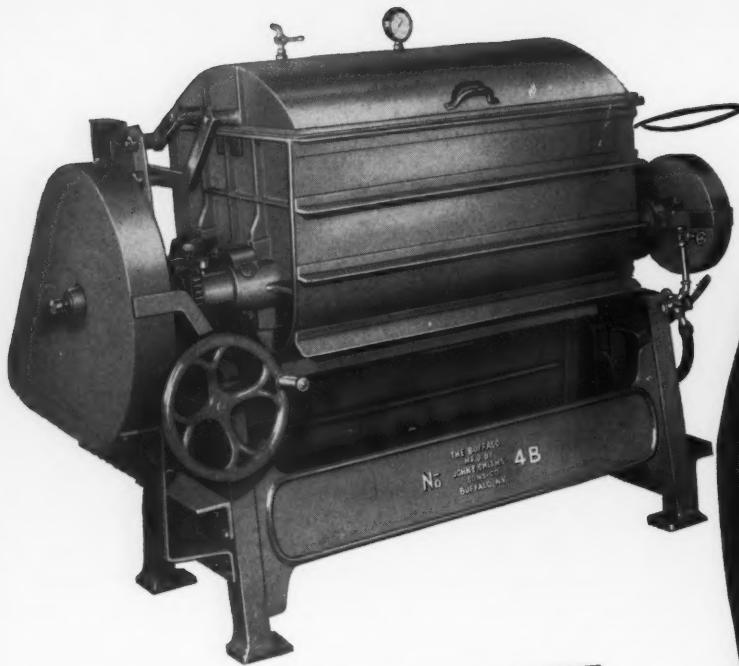
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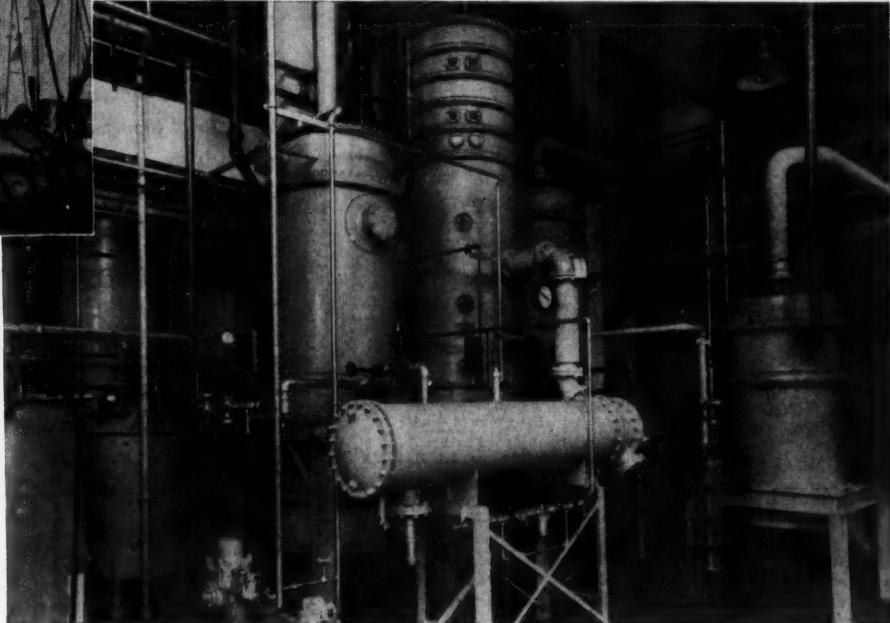
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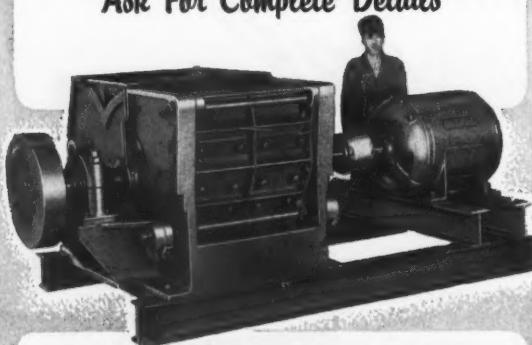
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THE NATIONAL Provisioner



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THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1954 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

THE NATIONAL

PROVISIONER

VOL. 131 NO. 1

JULY 3, 1954

Evaluating Market Data

The basic principles upon which the PROVISIONER'S DAILY MARKET AND NEWS SERVICE operates, and some facts about the way in which the editors gather and check market information, were discussed in this column in our issues of June 12 and June 19.

How do the editors evaluate and employ the information they gather?

Obviously, the whole process cannot be discussed in detail. Much of it involves the use of knowledge and experience which are very real, even though intangible. However, it is appropriate to cite a few of the factors that enter into establishment of the price quotations.

Time is an element. The printed quotations reflect the state of the market at the close of the effective trading day (in some cases this may mean morning if no supplies of a specific product are available thereafter). Transactions occurring in the morning or at mid-day may be at a different level, and indicate a different trend, than those which take place late in the afternoon. (Even though certain sales may be disregarded in compiling the list of closing prices, because they occurred early or were abnormal, they are usually reported in the "running account" or comment section of the publication.)

Circumstances are considered. A sale by a packer who must "sell it or smell it," is neither normal nor typical and the price is given little or no consideration in establishing the quotation for the product. A transfer between different branches of the same company is ruled out in determining the market level. A purchase in which the buyer is allowed to "top the cooler," or given other extraordinary consideration because of an understanding, is not recognized as normal free-market business.

Even when a transaction occurs in which the product specifications, weight range, freight terms, quantity, etc., are in accordance with the basis on which the "yellow sheet" quotes, the editor must weigh such factors as the total volume of trading at the given price level, the presence or absence of supporting bids and/or offers and his ability fully to confirm the business.

Other aspects of the DMS will be discussed in this column next week.

News and Views

The Two Major Packinghouse unions have acted to open contracts with Swift & Company, Wilson & Co., Inc., Armour and Company, and The Cudahy Packing Co. Formal letters of notification have been sent to the four firms, Earl W. Jimerson, president of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and Ralph Helstein, president of the United Packinghouse Workers of America, CIO, announced.

Among demands to be presented jointly by the two unions, they said, are: 1) A substantial wage increase; 2) Reduced work week; 3) Guaranteed annual wage; 4) Special provisions for workers displaced, or downgraded, by technological improvements and the closure of obsolete plants, and 5) Broadened medical and hospital insurance protection and increased pension benefits.

The AFL union's contracts with the four packers terminate August 11, and the UPWA agreements expire September 1. Jimerson and Helstein said that 120,000 employees of the four companies will be directly involved in the forthcoming contract negotiations, which customarily set a pattern for the industry.

New contract demands already have been submitted in Canada by the United Packinghouse Workers of America, CIO-CCL, to Canada Packers, Ltd., Swift-Canadian Co., Ltd., and Burns & Co., Ltd. The union is seeking a uniform wage pattern, a 40-hour, five-day week, a union shop to replace the Rand formula, night work premiums and an increase in paid holidays and vacations. The Canadian contracts expire July 31.

Wholesale Meat Prices throughout the United States have dropped 11 per cent during the past six weeks, the American Meat Institute reported June 28 on the basis of figures supplied by the U.S. Bureau of Labor Statistics. "Wholesale prices skidded downward 2 per cent during the week just closed as compared with the previous week," the Institute said.

"Retail meat prices in Chicago, generally typical of the country as a whole, averaged 3 per cent below prices of a month ago. Chuck roast at retail was down 7 per cent from prices of a month ago; it dropped 3 per cent during the past week alone. Greatest declines in pork at retail were registered in rib-end loin roasts which had declined in a month by a whopping average of 17 per cent. Center cut chops declined 6 per cent and packaged sliced bacon, 5 per cent.

"Retail prices are those reported by stores of all kinds, including cash and carry, charge and deliver, and in both high and low rent areas. It should be emphasized that the cost of meat at wholesale is only one of the retailers' costs of doing business. Other operating costs, such as rent, labor and refrigeration, remain fixed, regardless of fluctuations in meat costs," the AMI pointed out.

The U.S. Supreme Court has been asked to review a Circuit Court decision that, under the Taft-Hartley Act, workers have no right to strike during the life of a contract even if contract reopener clauses allegedly give them that right. The request was made by the United Packinghouse Workers of America, CIO. The opinion was handed down February 16 by the U. S. Court of Appeals for the Eighth Circuit, Chicago, in a case involving the CIO union and Wilson & Co., Inc., Chicago.

As contended by Wilson & Co., the Circuit Court ruled that the Taft-Hartley Act forbids strikes for 60 days after notice or during the contract term, whichever occurs later. None of the CIO workers who struck at Wilson's Cedar Rapids plant in March, 1948, following a 60-day notice, had any right to reinstatement, therefore, since the contract had not expired, the court said. Wilson refused to hire certain strikers on the grounds of misconduct during the strike.

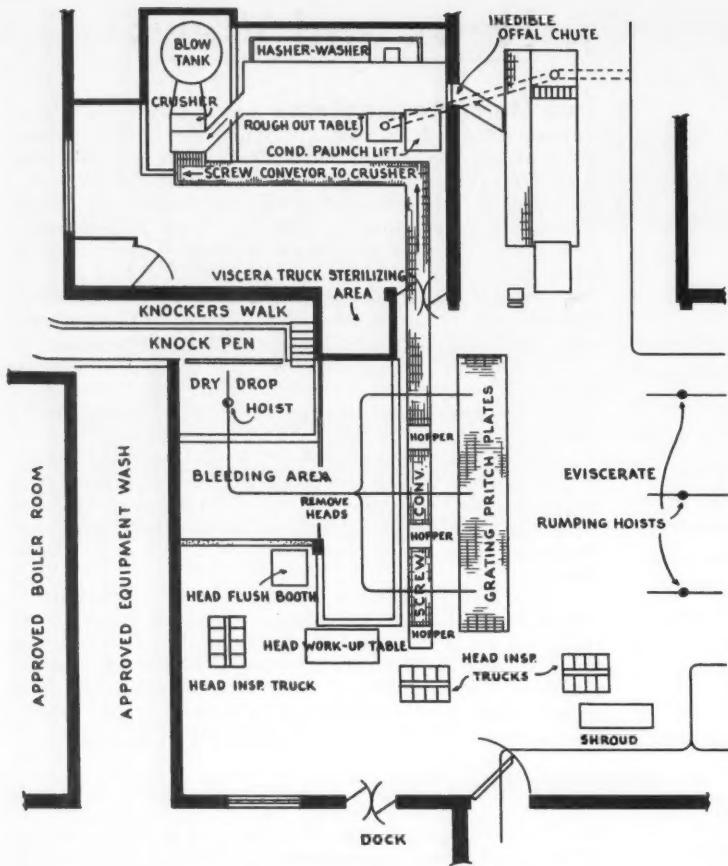


FIGURE 1



FIGURE 2

Mechanical Movement of Inedible

By Dr. HARRY E. SHEPHERD

A N incident occurred in 1937 that led me to do some research in the matter of transportation and handling of the inedible components of a beef carcass as processed on the killing floor of a typical meat plant in the United States.

I was visiting a very large beef killing unit in the East which had been completed only six months previously. The liberal use of stainless steel, tile walls, electric eyes to actuate switches, and complex electrical installations to keep conveyors in perfect time with other conveyors kept me spellbound for several hours.

Upon the completion of an all day "inside" tour of the immense plant, I was asked about my reaction to the project. I explained that it was almost perfect. The engineer who served as my guide asked me what I saw that I didn't like. My only adverse comment concerned the handling of cattle feet. My guide said, "In every construction job there seems to be one insurmountable problem and that problem here was the handling of cattle feet. It licked us. We employed the handling method you have seen as the least undesirable alternative."

Leg breakers tossed the feet on the floor. Workmen came along periodically and picked up the legs, put them in a wheelbarrow and, upon completing a full load, pushed it to a chute at one end of the building where it was dumped.

The procedure was repeated with udders, pizzles, floor sweepings and miscellaneous parts originating on the dressing floor. If such products are placed in drums or trucks, it follows



FIGURE 3

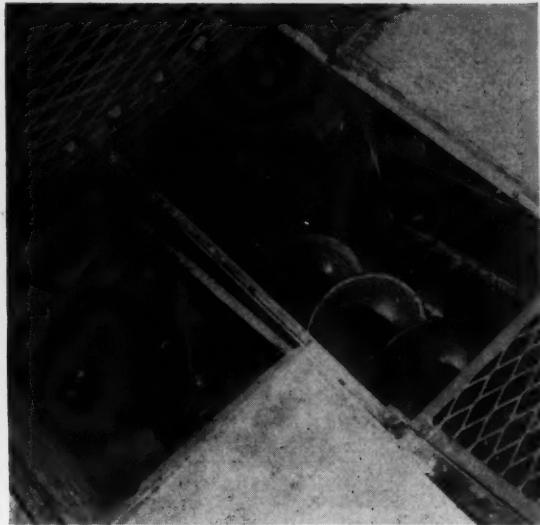


FIGURE 4

that at least one more labor operation is involved in the horizontal transportation of the product on the same floor level.

There is no doubt that sanitary considerations have made certain methods of mechanically conveying such product impractical from both operating and maintenance standpoints. Structural conditions play an important part, too, in preventing the more common use of certain type conveyors for lateral movement of product. This plant has a three-bed floor.

There is, however, a very definite future in the more common application of sub-level, screw type conveyors on the modern killing floor. This is particularly true in one story jobs since multiple story plants may have a sanitary maintenance involving lower floors where sub-level inedible screw conveyors would necessarily have to be installed overhead in the floor below.

It is understood that the MIB has frowned upon such installations in the past due to sanitary maintenance considerations. There are well founded objections in many cases but certainly no universal prohibition to sub-surface conveyors is justified in the light of recent trial installations.

The Coronet Packing Co., Los Angeles, Calif., has recently revamped its killing floor and a sub-surface screw conveyor for the lateral transportation of inedible product is now in service.

The original layout of the floor and relationship of this department to the inedible rendering unit provided a near perfect layout for pioneering in this particular study. The head work-

up area, future calf eviscerating and legging stations, seemed to fit perfectly into the plan and required location for the conveyor.

The floor plan under discussion is shown in Figure 1. The conveyor is placed in the area between the curb of the bleeding area and the pitch plates (or pitch grates as found in this plant) about 2 in. in front of the grates. It runs across the room parallel to the plates, continuing on into the inedible rendering department.

The screw conveyor is 14 in. in diameter with a 14 in. pitch. The screw moves in a trough 30 in. wide at the floor level and is 36 in. deep. (See Figure 2.) A pit, at the starting end of the conveyor, houses a gear reduction waterproof motor that drives the worm at a speed of 14 rpm. Removable grates, set flush with the floor, cover the conveyor over its entire length as well as the motor pit.

Three openings are provided through which the conveyor is charged. These openings are approximately 24 x 30 in. and are enclosed with square metal frames about 30 in. high to prevent workmen from falling into the grate opening. The bleeding area side of the enclosure is higher than the pitch plate side in order to serve as a backstop for thrown feet, etc. (See Figure 3.)

One of the three openings serves the operator working up heads and the backboard of the opening faces properly for his work. Feet and udders are handled once by the one operator who removes them from the carcass. Boned heads are dropped into the

chute after checking and braining. These operations are required handling and the men who conduct them actually load the inedible blow tank since no further handling of any kind is necessary.

Floor sweepings, puzzles, trimmings and miscellaneous condemned and inedible parts originating in beef dressing operations are placed in charging trucks at the point of origin.

Out of necessity, such trucks must be moved eventually to the discharge point. Instead of trucking to the tank-house, they are moved to one of the conveyor openings and dumped. This method cuts the transportation of trucked product, in time and distance, from one-half to as much as one-tenth of the former figures.

The screw conveyor under discussion pitches slightly toward the discharge end to insure complete drainage when cleaned. The conveyor discharges product into a drained, sub-floor hopper (see Figure 4) which feeds a second screw conveyor set at 90 degs. to the first one and which inclines at an angle in order to lift the product to a point about 5 in. above the floor level where it discharges directly into the hog by gravity and then into the blow tank.

It has been found that feet and bones help to keep these conveyor screws and troughs in surprisingly clean condition since they tend to scrape fat and soft materials from the walls well above the worm level.

Electrical controls insure that the crusher is running whenever the conveyors are in operation and thus feed

(Continued on page 23)



WHERE THERE'S SMOKE, there's bratwurst.

Cooking
Up a
Good Stunt

Which Is the World's Wurst City?

UNBADGERED by a rival claim from another Wisconsin city to the title of "Wurst City of the World," the Sheboygan Junior Chamber of Commerce is moving ahead with preparations for its second annual "Bratwurst Day," Saturday, August 7.

"Where there's smoke, there's bratwurst," said Robert Richter, publicity chairman of the Sheboygan Jaycees, "and we got there first with the wurst."

A little "fire" broke out recently, too, when Governor Kohler of the Badger State for the second time proclaimed "Bratwurst Day" in Sheboygan, "the Wurst City of the World."

"Madison is the wurst city in Wisconsin," contended Mrs. Betty Neesvig, treasurer of Neesvig's Madison Packing Co., in a letter to the Madison *Capital Times*. "The term 'wurst' in general means any type of sausage, and not just bratwurst such as is produced in Sheboygan." Neesvig's Madison Packing Co. has two billboards in Madison which advertise its sausage and invite tourists to "Visit Madison, Wisconsin's 'Wurst City'."

"Bologna," replied Richter, "we have the governor and 100,000 people to back up our claim. Because of our unique product, its great per capita consumption and bratwurst's consistent growth in popularity.

(Continued on page 19)



SOME OF THE 100,000 people ready to back up Sheboygan's claim.

British to Soften Import Rules, Let in Hog Casings

The British Ministry of Agriculture and Fisheries has agreed that proposed regulations involving imports into the United Kingdom of hog casings and other products will be amended to permit imports of casings from the United States, the Ministry announced in London.

The proposed regulations, in effect, would prevent U. S. concerns from selling cured pork products in the British market and make it impossible to restore the importation of pork loins and kidneys which were important prewar exports for American meat packers. As tentatively issued, the regulations prevent the importation into the United Kingdom of all pork products except those which have been cooked and/or canned.

At the request of the American Embassy in London, the Ministry now is considering whether to amend the regulations so as to permit the entry of cured and frozen pork products of U. S. origin.

Freak Storm Causes Huge Loss at Marhoefer, Muncie

An estimated \$200,000 damage was caused at the Marhoefer Packing Co., Inc., plant in Muncie, Ind., June 17 by a freak storm followed by a 6-in. downpour of rain. Nearly all storage areas, including four warehouses, and basements were flooded.

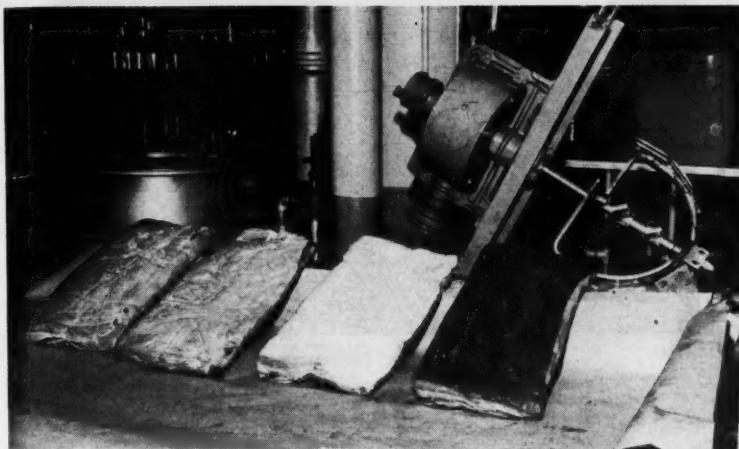
A large segment of the roof and side of a garage-storage building was ripped off by a small twister, part landing on the main garage about 75 ft. away and knocking a hole in that roof. Large quantities of stocks and supplies were left open to the weather and several trucks and an ice-making machine also were damaged after the storage-garage building was deroofed.

John Hartmeyer, vice president and general manager, and John Marhoefer, president of the company, were among those in the plant when the storm struck.

Pay Rate for Overtime Meat Inspection Changed

Rate of payment for overtime work of federal meat inspectors has been changed by an amendment to Meat Inspection Regulations put into effect June 9.

The amendment says that the payment for overtime inspection service shall be "an amount sufficient to reimburse the Service for the cost of the inspection service so furnished." Previously the rate of overtime pay was set at \$2.40 per man hour.



VARIOUS SLABS of derinded bacon were photographed after prolonged storage. Left to right, slab fleshed before curing, before



smoke, and derinded after smoke, and slab with skin on. At right is G. J. Legris, food technologist and author of this report.

Derinded Bacon for the Armed Forces

THE U. S. Army, one of the world's largest consumers of bacon, has evaluated derinded slab bacon (procured in frozen state) for Armed Forces' use. The product was investigated by the Quartermaster Food and Container Institute for the Armed Forces with favorable results.

This type of bacon was found to offer advantages in space and weight. Moreover, the difficult and laborious task of removing the rind from a slab of frozen bacon in military kitchens could be eliminated if the slabs were procured with the rind removed. For efficient derinding in the Armed Forces' kitchens, the slab of bacon must be defrosted and then rechilled for efficient slicing. The slicing temperature is approximately 10°F. lower than the derinding temperature which necessitates double handling as well as submitting the bacon to undesirable temperature variations.

A partial survey, reported as fully representative of the meat industry, revealed that the value of the rind (approximately 7 per cent of the weight of the slab of bacon) to the packer would cover the cost of rind removal. It is estimated that derinded bacon would cost a few cents a pound more than rind-on bacon. However, by adjusting the troop issue factor to 93 per cent, compensating for the loss of rind, the servable meat portion cost should be approximately the same for both types of bacon.

The investigation conducted by the QMFCI on slab bacon derinded at various stages during manufac-

turing revealed that certain types of derinded bacon were comparable to rind-on bacon for keeping qualities. Four types of bacon were submitted to one-year storage at 0°F. These types are described in Table I.

TABLE I	
Description of Sample	Code
Bacon derinded prior to curing and smoking	Type I
Bacon derinded after curing prior to smoking	Type II
Bacon derinded after curing and smoking	Type III
Bacon not derinded or skin-on	Type IV

Thirteen slabs of each type were prepared in cooperation with Swift & Company at its Chicago plant. One slab of each type was evaluated immediately after manufacturing and freezing. At subsequent three-month intervals, three slabs of each type were evaluated by a panel of technologists and submitted to consumer preference tests.

The twelve-month results indicate that the material deposits due to

smoking possess antioxidant (keeping) properties which prolong the storage life of bacon derinded prior to smoking. On the basis of this study, it is shown that bacon derinded prior to smoking is comparable, if not preferable, to rind-on bacon. (See Table II.)

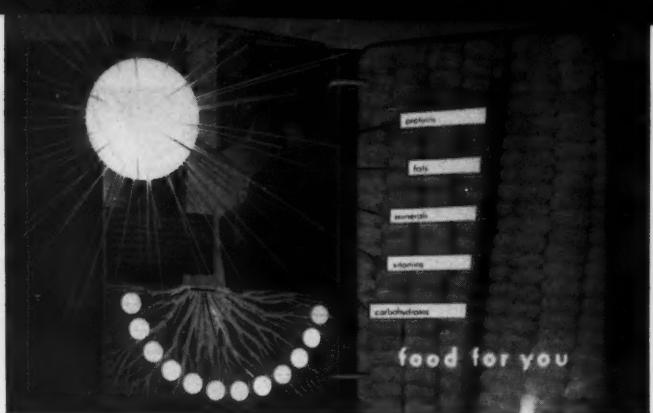
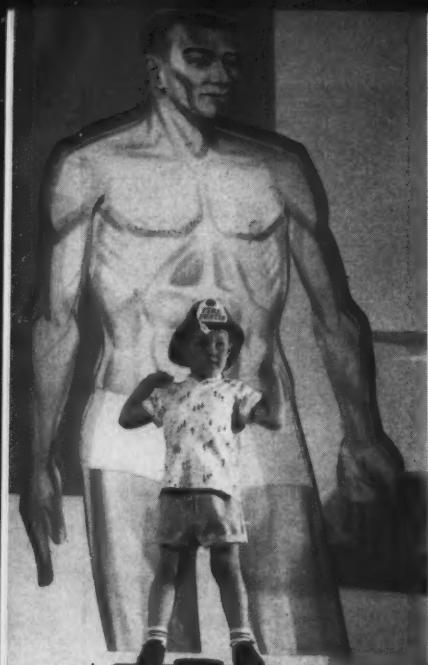
Consumer preference tests conducted by paired comparison substantiated these results.

In addition to the savings mentioned above, bacon derinded prior to curing and smoking would supply raw materials for gelatin and glue as well as for work apparel and gloves. In time of national emergency, this type of material is very critical.

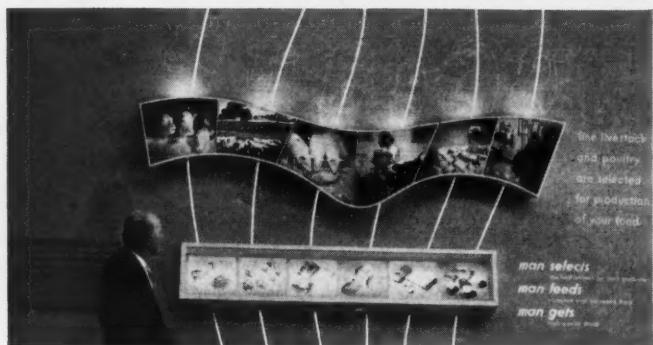
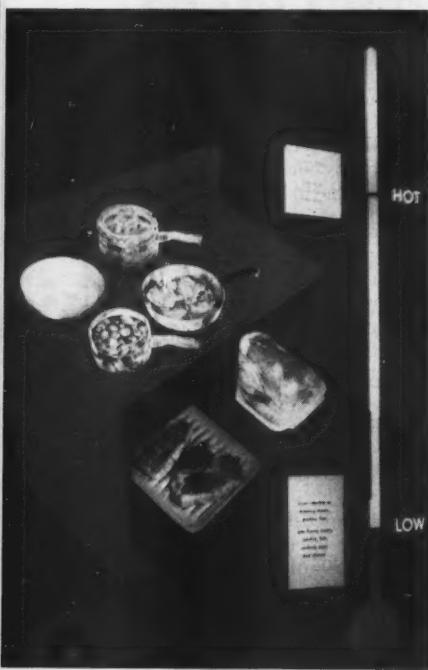
The Army, in contemplating the future use of derinded bacon, has limited distribution of Type III bacon (derinded after curing and smoking) to the Zone of Interior. Types I and II (bacon derinded prior to smoking) are considered suitable for overseas shipment in the frozen state.

TABLE II
Summary of Technological Evaluations

Description	Initial	3 Month	6 Month	9 Month	12 Month
Derinded prior to curing	Excellent	Very Good	Good	Good	Good
Derinded after curing prior to smoking	Excellent	1 of 3 slabs slightly rancid on back edges	Good	Good	Good
Derinded after smoking	Excellent	1 of 3 slabs slightly rancid on back edges	Good	1 of 3 slabs slightly rancid	All 3 slabs rancid
Skin on (not derinded) control	Excellent	Good	Good	2 of 3 slabs possessed storage flavor	2 of 3 slabs possessed storage flavor



'Food for Life'

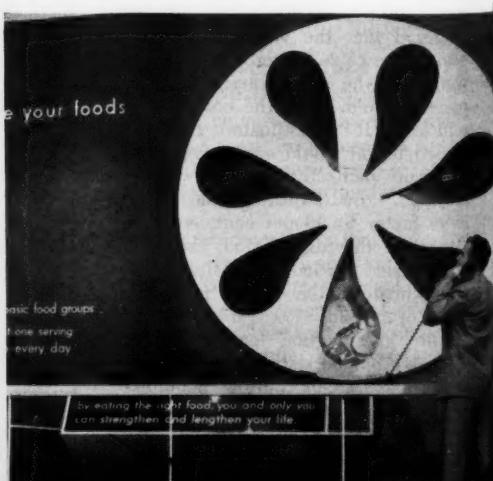


Swift Exhibit Tells Nutrition Story at Museum

MAN, woman and child are told the why and how of nutrition in dozens of dramatic ways in "Food for Life," a new exhibit just opened at the Chicago Museum of Science and Industry.

The exhibit, which is sponsored by Swift & Company, will be seen by millions of Chicagoans and American and foreign visitors who come to the unique museum each year. Almost every modern visual and auditory technique, including push-button displays, lighted transparencies, live pigs, lambs and ducklings in an air-conditioned nursery and a real incubator in which chicks hatch out before the eyes of spectators, is employed to tell the story of nutrition in an accurate, interesting and understandable manner.

Entering the foyer of the 7,500-sq. ft. exhibit, the visitor sees a spot-



lighted statue of a baby on a black marble table and hears the message: "This baby is a symbol of life . . . Only you can get strength, vigor, alertness and the ability to live a long, happy, healthy life by what you eat . . . Your food depends on Soil . . . Plants . . . Animals . . . the Food Industry." During the message its salient points are emphasized by lighted figures which appear on the black-draped walls.

The seven basic food groups—with meat foods leading off—are shown on



SWIFT OFFICIALS John Holmes, president, and Harold Swift, chairman of the board, turn over "Food for Life" exhibit to Maj. Lenox Lohr, president, Museum of Science and Industry.

the "wheel of life" and a message on their necessity comes to the visitor by telephone (pictured on opposite page).

The importance of good soil and its preservation is emphasized in a third section of the exhibit, while a fourth demonstrates how plants manufacture food from soil nutrients, water and air (pictured). In an easy transition the spectator is shown how livestock provide high-quality food for man, consuming grains, grasses and legumes, and is told that a calf eats 8,000 lbs. of pasture land foods, grains and prepared supplements to become a 1,000-lb. steer producing 578 lbs. of meat.

Other sectors of the exhibit tell pictorially and by other means how the food industry bridges the gap between farm and table, how food should be stored, prepared (pictured) and served in the home, how food nourishes man (the boy on the picture page stands in front of a giant figure demonstrating man's tissue derived from protein, his structure of minerals, and the importance of right eating).

Speakers at the dedication ceremony on June 22 included Dr. Charles Glen King, scientific director of Nutrition Foundation, Inc., and Dr. Louis L. Madsen, USDA.

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MAYER'S Prepared
SEASONINGS



The Man You Knew



The Founder of
H. J. Mayer & Sons Co., Inc.

... for pleasing appearance and color
... for uniformity of flavor
... for scientifically controlled quality

H. J. MAYER & SONS CO., INC.

6813 SOUTH ASHLAND AVENUE, CHICAGO 36, ILLINOIS

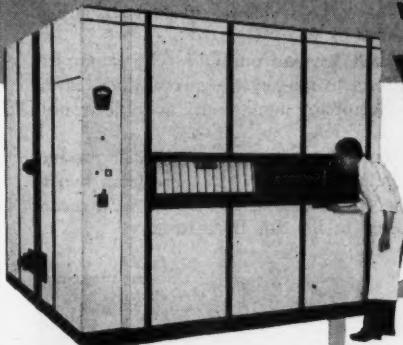
Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

MEAT LOAVES TASTE BETTER

... SELL FASTER

when baked in an



ADVANCE

revolving
MEAT
OVEN

These Features Mean Old-Fashioned Flavor the Modern Way:

- Parlow Thermostats
- Safety Pilots and Electric Ignition
- Completely Stabilized Shelves
- All-Steel or Aluminum Construction
- Drop-Type Doors . . . Serve as Platforms
- Minimum Heat Loss . . . Walls Packed on Job
- Modern Design . . . Clean, Long-Lasting Exteriors . . . Choice of Porcelain, Stainless Steel, Aluminum

ADVANCE

710 SO. 18TH ST.
ST. LOUIS 3, MO.

Merchandising



GOING OVER BIG with the youngsters is the "Pegwill Caravan Merry-Go-Round," shown at 39th anniversary sale and party at Castor's Super Food Store, Springfield. Posing with store department heads are W. F. Wingerter (right), head of Pegwill Packing Co., and Charley Burke (left), sales promotion manager.

Carousel Hits the Road for Pegwill Products

A NOVEL sales promotion idea of Pegwill Packing Co., Springfield, Ill., is winning considerable favor for Pegwill Brand products from youngsters and their parents within the company's 80-mile distribution area. The new attention-getting entertainment device is the "Pegwill Caravan Merry-Go-Round," designed and developed by W. F. (Bill) Wingerter, head of the firm.

Used at store openings, anniversaries and other special store events, the miniature merry-go-round features three sturdy ponies rigged out in stainless leather saddles and bridles. Tape-recorded calliope circus tunes are played through a speaker system. Laughing clowns and bright colored balloons decorate the base of the merry-go-round.

The entire unit is portable and is towed from store to store by a special truck showing Pegwill products. For operation, a portable electric generating plant is available, making the unit completely independent and extremely flexible in movement and location. After Wingerter designed the unit, the various parts were made up and assembled under his direction.

In operation, the unit is watched by one employee who supervises the children who ride it. In addition to all physical precautions, insurance coverages are carried by the company against any possible trouble growing out of an accident.

Tickets to the ride are furnished on purchase of a Pegwill product from the store where the ride is being operated. Rides are from two to three minutes in length, depending on the size of the crowd. At a recent promotion, up to 60 children waited in line for their turn.



PORTABLE UNIT is towed from store to store by special truck. Truck panels also promote Pegwill products.

New Pre-Packaged Line Is Launched in Philadelphia

Karl Seiler & Sons, Inc., Philadelphia, has introduced a quality line of vacuum-packaged kitchen-fresh sliced luncheon meats in the Philadelphia area.

Announcement of the new pre-packaged line came from Walter and Karl Seiler who revealed that a complete line of 16 favorite Seiler cold cuts now will be available, already sliced, in 6-oz. vacuum-sealed packages.

The variety includes All-Beef Salami, Baked Meat Loaf, Beer Bologna, Bologna, Boneless Smoked Cooked Ham, Canadian-Style Bacon, Chopped Ham, Cooked Ham, Cooked Salami, Honey Ham Loaf, Lebanon Bologna, Lunch Roll, Minced Ham, Olive Loaf, Pork Roll and Square Bologna Loaf.

Tie-in Possibilities in 'Sandwich Time' Promotion

The Wheat Flour Institute is promoting "August Is Sandwich Time" to all who make or sell food products that fit into complete sandwich meals. Basic theme of the August campaign will be quick, easy and kitchen-cool meals that homemakers like during the hot humid days of that month.

Information about tying in with the large-scale promotion may be obtained from John J. Sherlock, merchandising and promotion director, Wheat Flour Institute, 309 W. Jackson blvd., Chicago 6.



GOLDEN FRIED PORK sausage and pancakes in full-color illustration provide the "come on" for buyers in this new sausage carton manufactured for The Kowalski Sausage Co., Detroit, by Sutherland Paper Co., Kalamazoo. Three-color carton, a complete revision of that formerly used by Kowalski, has a die-cut top panel which folds back for point of sale merchandising. Duraseen treatment gives it a high gloss, rub resistant finish.

Barbecue Sauce Suitable For Pre-packaged Meats

A new barbecue sauce that can be used in preparation of packaged meats such as barbecue beef, pork or franks, is being introduced by the Wass Food Products Co., Chicago. The zesty product, trademarked "The Open Pit" barbecue sauce, is made from California tomato products and is seasoned with imported and domestic spices.

No fillers or starches, gum or stabilizers are used. The product has a definite flavor compatible with prepared meats and sausage, according to Wass.

Strawberry Ham Slice Tops Entries in Peet Contest

A strawberry ham slice recipe topped all others in a statewide contest sponsored by Peet Packing Co., Channing, Mich. The contest attracted more than 50,000 recipes.

Mrs. Frederick Lenhard, Grand Rapids, won the first prize of \$2,000 worth of kitchen equipment.

World's Wurst City

(Continued from page 14)

throughout the state and nation, Sheboygan deserves the title, "Wurst City of the World."

The 100,000 people mentioned by Richter are those who attended last year's "Bratwurst Day" during the Sheboygan centennial celebration. Attracted by the clouds of smoke and savory aroma arising from stands at every downtown intersection, they started eating "brats" at 8 a.m. and had consumed three and a half tons by midnight.

Sheboygan's six bratwurst manufacturers supplied the fryers, stands and product and all the Jaycees pitched in to help. Charles Coburn, movie, stage and television actor, was on hand to crown Miss Delores Stoelb as "Bratwurst Queen"; there was a 15-minute bratwurst eating contest (the winner consumed nine full lunches), and other entertainment went on throughout the day until the last charcoal ember was extinguished.

The Jaycees have erected a sign on the southern edge of Sheboygan, informing people they are entering the "Bratwurst Center of the World," and plan to make "Bratwurst Day" an annual event gaining even more momentum each year.

Which is the "World's Wurst City"? Or does it matter as long as the city is in there boosting its local manufacturers and a rival claim helps call attention to the event?

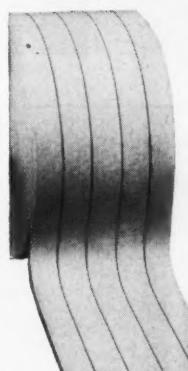
MAKE THIS SIMPLE TEST!



Grasp a knitted or woven tie with the thumb and forefinger and jerk up with one hand and down with the other. You will find that this type of tie immediately returns to its original un-wrinkled shape.

Now grasp a silk or a hard surface tie in the manner described at the left. Perform the same jerking motion and you will find that you have seriously wrinkled the tie because the tie itself resisted the rough treatment you gave it.

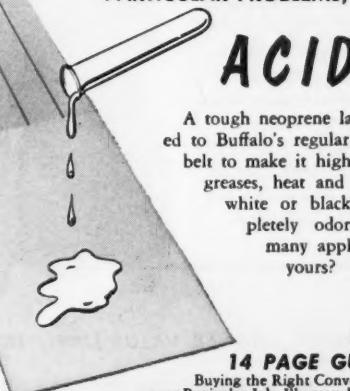
...and you'll always buy solid woven COTTON BUFFALO Conveyor BELTS



OVER
200 SIZES
35 WIDTHS
7 THICKNESSES

By the very lack of resistance of the tough, cotton yarn woven into Buffalo Conveyor Belts by our exclusive Wov-In-Wear process, we are able to build a tougher, longer lasting conveyor belt for you. This is the belt with the "built-in bounce" that won't fight obstacles but merely mold itself around them and keep on going. If your alignment is a problem, try a woven belt! These extra pliable belts naturally show less wear because of abrasion, are light weight and easier on motors and other equipment, are cleaner and have no odors and are adaptable to almost any conveying job. Compared with other belts, first costs and upkeep are lower. Replace costlier, heavier plied-up belts in your operation at a fraction of the cost.

IN ADDITION TO REGULAR WOVEN BELT, BUFFALO OFFERS 6 SPECIAL TREATMENTS TO HANDLE PARTICULAR PROBLEMS, FOR INSTANCE:



A tough neoprene latex overcoat is added to Buffalo's regular solid woven cotton belt to make it highly resistant to acids, greases, heat and water. Available in white or black, this belt is completely odorless and ideal for many applications. How about yours?

FREE
14 PAGE GUIDE TO
Buying the Right Conveyor Belt for your Particular Job. Illustrated Uses, Maintenance Tips, Sizes, Prices.



BUFFALO WEAVING & BELTING COMPANY

209 CHANDLER STREET

NEW YORK PHILADELPHIA CHICAGO DETROIT LOS ANGELES

Valve with a long bright future

...in oil and fats handling
for instance

The Installation

At Swift & Co. technical products plant in Hammond, Indiana, where hundreds of Crane valves are handling vegetable and animal fats, various fatty acids, acid foots, etc., in storage and preparation sections.

Valve Service Ratings

SUITABILITY:

Stopped former trouble

FEATURES:

Stainless Steel trim

MAINTENANCE COST:

Zero

SERVICE LIFE:

No sign of wear after 3 years

OPERATING RESULTS:

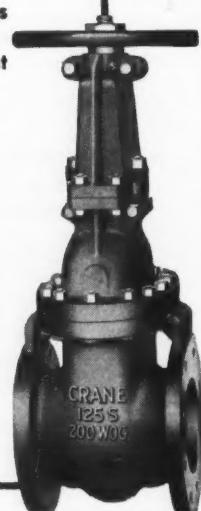
Accurate control—clean plant

AVAILABILITY:

Crane Branches Everywhere

The Valve

It's the familiar, universally-used Crane 125-Pound OS&Y Iron Body Wedge Gate, but equipped with special Crane 18-8 SMo stainless steel trim to resist the mildly corrosive effects of fatty acids and acid foots. If you have a similar problem, this may be your solution. Ask your Crane Representative to help you.



THE BETTER QUALITY...BIGGER VALUE LINE...IN BRASS, STEEL, IRON

CRANE VALVES

CRANE CO., General Offices: 836 S. Michigan Ave., Chicago 5, Illinois
Branches and Wholesalers Serving All Industrial Areas

VALVES • FITTINGS • PIPE • PLUMBING • HEATING



The Meat Trail...

Morrell Elects Three New Officers; Other Changes

The board of directors of John Morrell & Co., Ottumwa, Iowa, has elected three new officers of the company and approved several other organizational changes.

New officers and their posts are: C. B. McCLELLAND, treasurer; J. ROWE HINSEY, controller, and H. F. BELL, secretary. Bell also was appointed advertising manager of meat products, a new post.

The company also said that additional responsibilities have been assumed by J. M. FOSTER, who will be vice president and director of sales. R. T. FOSTER, a Morrell vice president, was named vice president of operations for the company's plants. He will continue as Ottumwa plant manager. E. J. GRIER resigned as secretary and was subsequently elected a vice president. He continues as manager of the company's provisions department.

The directors accepted the previously tendered resignation of GEORGE A. MORRELL from his positions as vice president and treasurer.

McClelland joined the Morrell Company in January, 1926. A veteran of World War II, he served with the navy in both the European and Pacific theaters, holding a rank of lieutenant commander when released from duty.

Hinsey, who succeeds J. F. SELLS, retired controller of the company, has been with Morrell since October, 1924. He held various sales department posts from 1925 to 1942, at which time he was named manager of the branch house division. He served in that post until 1947, when he was appointed an assistant controller, a position he has held since that time.

Bell joined the Morrell firm in September, 1949, as assistant to the general counsel, a post he held until June, 1950, at which time he was named assistant general counsel and assistant secretary of the company. He was named director of industrial relations in August, 1952, and remained in that post until April of this year. He served as a navy lieutenant in both the Mediterranean and Pacific theaters during World War II.

Three New Directors Named By International Packers, Ltd.

International Packers, Ltd., Chicago, has selected three new directors and increased its board membership from seven to nine. A. THOMAS TAYLOR, board chairman, announced.

LEROY G. DENMAN, JR., of San Antonio, Tex., was appointed to fill the vacancy

created by the retirement of ALFRED T. CARTON, associated with the company and its predecessor as legal counsel for the past 36 years. The other new directors are M. T. GIBSON and J. P. JOICE.

Denman, a partner of the law firm of Denman, Franklin and Denman, has had considerable business and legal experience in Latin America. He also is a director of King Ranch, chairman of the board of the San Antonio Loan and Trust Co. and a director of other Texas banks. King Ranch is in joint venture with International Packers, Ltd., in the operation of ranching properties in Australia and Brazil and the introduction of Santa Gertrudis cattle to those countries. The huge



J. JOICE



M. GIBSON

King Ranch in Texas is famous for its Santa Gertrudis cattle which thrive in hot climates.

Gibson, an International Packers vice president, has been associated with the company and its predecessor for 27 years. Much of his employment was with subsidiary companies in South America. Joice is controller and secretary of the company.

International Packers, Ltd., is the largest processor and distributor of meat and allied products in the foreign field, operating plants in Argentina, Brazil, Uruguay, Australia and New Zealand, and selling all over the world. Organized in 1918 as Swift International Co., Ltd., the firm has been a separate and independent corporation since 1950.

Nat Buring Packing Co. Buys New Orleans Concern

Purchase of Longino and Collins, Inc., New Orleans, for \$723,000 has been announced by NAT BURING,



NAT BURING



JAKE BURING

president and owner of the Nat Buring Packing Co., Inc., Memphis, Tenn., and Buring Packing Co., Inc., Wilson, Ark. The name of Longino and Collins will be retained.

Buring's brother, JAKE BURING, will be president of the New Orleans concern and Nat Buring will serve as vice president. They plan to spend approximately \$75,000 for immediate improvement of the 38-year-old firm and already have begun to remodel the two-story structure, which contains about 52,000 sq. ft. of floor space.

Some 123 persons are employed in the New Orleans plant. About 43 items will be handled. The new owners have constructed a temporary modern assembly room and plan to move in more modern processing equipment to service the South Louisiana area.

Crabb to Manage Frankfort Division of Stark, Wetzel

Frank Crabb, a veteran of 30 years in the meat packing industry, has been appointed general manager of the Frankfort (Ind.) division of Stark, Wetzel & Co., Inc., Indianapolis.

A graduate of DePauw University, Greencastle, Ind., Crabb began his career with Swift & Company in 1924. In 1930 he was transferred from St. Joseph, Mo., to Swift's Chicago headquarters as a member of the general superintendent's office, where he worked extensively with sales and sales' promotion. From 1938 until 1941, he was assistant general superintendent of the Swift plants in Brisbane and Gladstone, Australia.

Returning to this country, Crabb worked in Omaha for a time and he joined the American Stores Co.,

Lincoln Packing division at Pueblo, Colo. In 1945 he resigned as plant manager for that company and joined Tobin Packing Co., Inc., as general superintendent of its plant in Fort Dodge, Iowa.

Crabb entered the employment of Kingan & Co. in 1947 and became staff assistant to the plant manager at Indianapolis. He was appointed general superintendent of Kingan's Indianapolis plant in 1952.

JOBS

A veteran meat packing executive, WINSTON G. MOODY, has returned to the industry as general manager of Mission Provision Co., Inc., San Antonio, Tex. He has fully recovered from the serious injuries suffered in an automobile accident three years ago. Because of the injuries, Moody resigned July 1, 1952, as general manager of the Houston Packing Co.

CHESTER B. HAHN was elected president of Hahn and Co., Inc., wholesale meat dealers, San Francisco, at a recent meeting of the company's board of directors. J. H. HAHN was elected vice president and treasurer and RUSSELL SHEARER, secretary. CHESTER HAHN will continue as general manager, the position he has held for many years.

Appointment of ARNOLD F. CARLSON as assistant general manager of Peters Meat Products, Inc., of Wisconsin, Eau Claire, and his election to the firm's board of directors have been announced by IRWIN J. PIRE, president of the concern. Carlson has been associated with Peters Meat Products, Inc., of Minnesota for the past 12 years and the packing industry for the past 20 years.

PLANTS

Quaker City Packing Co., Inc., Allentown, Pa., has announced that E. J. Rudman & Co., a wholly-owned subsidiary, will begin operations as of August 2 in the Quaker City plant at 104 Union st., Allentown. The plant will be operated under federal inspection for the slaughtering, processing, canning and freezing of beef products. Quaker City Packing Co.'s dog food canning and processing operations will be transferred as of the same date to the firm's new plant at 501 Peach st., Catasauqua, Pa., SYDNEY B. ANSELL, vice president, announced.

Merger of Eastern Packing Co. and Kaufman Meat Co., both of Decatur, Ill., has been announced by the two

companies. The merged firm will do business under the name of Kaufman Eastern Packing Co. at 710 N. Water st., the present Eastern fabricating plant, which will be enlarged. Both firms supply restaurants, clubs, hotels and hospitals. Kaufman also manufactures sausage. F. W. KAISER, JR., is president and treasurer of the 31-year-old Eastern firm. E. H. KAUFMAN is owner of Kaufman Meat Co., which he founded in 1936. Officers of the new firm will be chosen when the merger is completed.

TRAILMARKS

WILLIAM C. MAHONEY of the Casting Division, Cudahy Packing Co., Chicago, did something recently that every golfer dreams about. He stepped to the first tee at Chicago's famed Cog Hill Country Club, swung a 4-wood and watched his ball hit the green and disappear. He had scored a hole-in-one on the 200-yard, par 3 hole.

HARRY J. WILLIAMS, vice president of Wilson & Co., Inc., Chicago, has been named knight first class of the Norwegian Royal Order of St. Olav. This is the highest award given by the Norwegian government to foreigners for distinguished service.

LAYTON R. MOTTERN, assistant manager of Swift & Company's sales unit in Indianapolis, has been appointed

ed by Indiana Governor GEORGE N. CRAIG as one of four top leaders to recruit a State Security Corps of 10,000 men. The corps is to serve as the state's home-front guard in the event of an atomic age emergency. Mottern is a former army colonel.

HARRY JOYCE, who retired recently as pork, canned meat, fish and poultry buyer for the Detroit branch of The Kroger Co., was honored at a party given by a group of suppliers at the Sheraton-Cadillac Hotel. A number of representatives of Detroit area meat packing and rendering firms were among those in attendance.

DEATHS

STEWART F. McDougall, manager of the Edmonton plant of Canada Packers, Ltd., died of a heart attack recently at the age of 47. McDougall joined the company in the Winnipeg office in 1927 and then served as salesman on the Yorkton, Saskatchewan, territory. He later was named assistant provision manager at Winnipeg. In 1936, when the Edmonton plant was opened, McDougall was made provision manager there, holding that position until 1942 when he was promoted to the post of plant manager.

ARTHUR G. NEWMAN, 69, controller of the H. Graver Co., Chicago, died June 18.



A RECORD OF 181½ YEARS of employment at the Omaha plant of The Cudahy Packing Co. has been compiled by eight members of one family. Thomas Cheslak (second from right) and five of his children now are working for the company. Two of his children, Thomas Cheslak, Jr., and Mrs. Elsie Osberg, formerly worked in the Omaha plant. Those now employed are (l. to r.): Mrs. Delores Roth, Mrs. Stella Sund, Walter Cheslak, Mrs. Josephine Renner, Thomas and Mrs. Mary Anderson. The father, who is 66, joined Cudahy in 1922 and is in the cooperage department.

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Movement of Inedible (Continued from page 13)

ing it. While this installation, in order to utilize existing tank house equipment in its present location, required continuous operation of the crusher, probably a more desirable installation would be one where a large hopper would store material for periodic feeding of the crusher by gravity.

Ammeter readings indicate that once crushers are in full momentum the electrical input is surprisingly low when not actually under load so that continuous operation is not as costly as once supposed.

The installation described in this article has been in operation long enough to prove conclusively that it is labor saving, dependable, fool proof, safe, economical, and sanitary, both in operation and maintenance features.

Al Mueller, owner of the Coronet concern, is enthusiastic over the performance of this method of product transportation and has spent considerable time and effort in perfecting the system.

Bearing in mind the speed of operations (30 cattle per hour), the number of dressing beds (3), the rated capacity in horse power (50), and throat size of the crusher, the conveyor's features as described are found to be ideal.

The successful use of a sub-floor, screw-type conveyor for the horizontal transportation of inedible materials such as customarily originate on beef killing floors has been established and provokes the question of why such installations cannot be more commonly employed in the industry both in single and multiple floor establishments.

WSMPA Board to Meet

The board of directors of Western States Meat Packers Association will meet at 10 a.m. Friday, July 9, in the Green Room of the Fairmont Hotel, San Francisco. E. F. Forbes, president, said the board will take up some very critical policies affecting the entire membership of the organization.

Financial Notes

The board of directors of John Morrell & Co., Ottumwa, Iowa, at a meeting held in Ottumwa on June 24, declared a dividend of 12½c a share on its common stock, payable August 6, 1954, to stockholders of record at the close of business July 16, 1954.

you're
in business
for
profit
and
DUPPS equipment
is engineered
to help you
make it

Did you ever stop to think that the old and obsolete equipment in your plant may be an expensive luxury. Just because it continues to operate is no proof that it isn't a constant drain on your profits.

Remember, the added labor cost, power cost, maintenance and repair costs that it takes to nurse along old and inefficient equipment comes right *out of your profit*.

Give yourself that extra profit margin that you'll find in Dupps Modern Equipment for Rendering and Slaughtering Plants.

THE **DUPPS** COMPANY
GERMANTOWN, OHIO



SKINNING WIENERS MADE EASIER with M.I.S. #231

another product of M.I.S. research!

Now M.I.S. brings you #231. Valuable aid in the peeling of skinless wieners. Gives nearly 100% effective peel. It will work on any type of peeling machine — it also aids in hand peeling.

- **look at all the advantages when you use our new discovery M.I.S. #231: (pat. applied for)**

Saves time and labor in peeling... requires almost no additional hand peeling!

Gives all skinless wieners an attractive, appealing, glossy coat!

Compare! You will find that the appearance of wieners made with M.I.S. #231 is far better than those without, even though identical meat formulas are used.

Economical... use only 2 pounds of M.I.S. #231 to a hundred pounds of green finished mixture. Costs you practically nothing, for in addition to the big savings it affords in both time and labor, you get two pounds EXTRA in the finished product with its use.

No changes in your seasonings or other formulas are required when you use M.I.S. #231... just add it to what you are now using!

- Samples sent on request, or we will gladly send a drum for your approval. Use any portion of it, and if M.I.S. #231 doesn't do all we claim it will, return the unused portion and get full credit for the entire drum.

4432-40 S. ASHLAND AVE. CHICAGO 9

OFFICES AND
LABORATORY

Meat Industry Suppliers
CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS



READING congratulatory telegrams are partners Sol Ordman and Ray Sabath of the Chicago plant and Stanley Feltman, president of the affiliated New York City plant.



TWO GENERAL managers of Century Provision, Harold N. Bloom, Chicago plant, and Abe Bloomfeld, New York plant, ice "tall ones" before molded ice steer display.



Youngsters, left, enjoyed the food.

Century Provision Celebrates Plant Opening

SOME 2,000 GUESTS toured the refurbished plant of Century Provision Co., Chicago, recently at a festive open house celebration. In its third expansion since its founding, the firm, which handles top grade primal beef cuts, is now housed in a three-level plant.

Total capacity of the plant's new coolers is 800 head of beef. Modern in-plant product transporting system makes any portion of this large stock readily available for customer selection at any one of the main sales coolers. The plant is affiliated with a firm of the same name in New York City.



Mrs. Stella Sabath greets John M. Sagert, bone-in-beef, and J. J. O'Reilly, boneless beef, both of Armour and Company, and Bill Hauser, E. G. James Co., Chicago.



HOME FRONT BOOSTERS at the open house included members of the Ordman family. At left is daughter Jaclyn, at right, son Jerry, and in center, Sol and Mrs. Ordman.

Packinghouse Reopened

La Empacadora de Tampico has resumed operations after a long suspension due to labor and export permit difficulties. The packinghouse, one of Mexico's largest, is being run by the Ministry of Agriculture, with Ezequiel Hernandez, chief of the ministry's cattle inspectors, directly in charge. Capacity of the plant is 80 to 100 head of cattle daily.

'Even Her Best Friends . . .'

The woman who does not serve protein-rich beef to her entire family almost every day may soon become a "social outcast," Jay Taylor, president of the American National Cattlemen's Association, told the annual convention of the Arkansas Cattlemen's Association in Russellville, Ark. The national group is spearheading a ten-year drive to double beef eating.

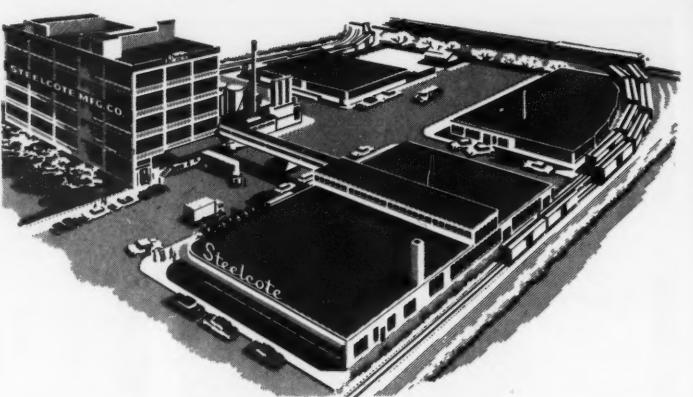
FAS Administrator Named

William G. Lodwick of Iowa has been appointed by Secretary of Agriculture Ezra Taft Benson as administrator of the Foreign Agricultural Service. Lodwick has had broad experience in agriculture, both as a farmer in Iowa and as an adviser in the foreign field. Clayton E. Whipple, who has been serving as FAS acting administrator, will continue as deputy.

Flashes on suppliers

THE ALLBRIGHT-NELL CO.: At the recent annual meeting of the stockholders and directors of this Chicago firm, J. G. ALLBRIGHT was elected chairman of the board; N. J. ALLBRIGHT was elected president; DR. A. O. LUNDELL was elected vice president and J. G. Allbright was re-elected secretary-treasurer. Dr. Lundell will continue as sales manager and will have two assistants, HARRY OLSON and DR. JAMES JOHNSTONE. Olson will specialize in technical sales activities and Dr. Johnstone in general sales activities.

CONTINENTAL CAN CO.: A bronze plaque of CARLE C. CONWAY, chairman of the executive committee of Continental Can, was recently unveiled in Deventer, Holland, at the new research laboratory of Thomassen and Drijver, Holland's largest manufacturer of metal containers. The plaque was unveiled by Mrs. Conway during the dedication ceremony for the new laboratory which has been named in honor of her husband, former president and board chairman of Continental. Conway has been as-



STEELCOTE MANUFACTURING CO.: Another big expansion step has been taken by Steelcote of St. Louis with completion of a one-story, 23,000-sq. ft. office, shipping and warehouse building (in foreground). A bridge and modern conveyor system will connect the new structure with the main 5-story building used for manufacturing. The other two buildings are linked with modern materials handling and inner-communication systems. Steelcote also has started operations in its Canadian factory at Rodney, Ontario, where Damp-tex paints, used in the meat packing industry, will be manufactured along with other paint products.

sociated with the can firm since 1913.

BEMIS BROS. BAG CO.: R. W. LAHEY, JR., has been appointed sales manager of this St. Louis firm's Norfolk plant and sales division. He

served as a multiwall paper bag specialist prior to his new assignment.

DOLE REFRIGERATING CO.: This Chicago concern has opened a Southwestern factory branch at 2035 McDowell rd., Phoenix, Ariz., under the management of BRUCE P. TWEED, formerly of the Chicago headquarters.

TRANSPARENT PACKAGE CO.: The appointment of THOMAS A. BEST to the Tee-Pak sales force has been announced by L. B. TAUBER, sales manager. Best, who formerly was associated with Ansco, a division of General Aniline & Film Corp., as assistant sales manager, will cover parts of Indiana, Kentucky, Ohio and West Virginia for the Chicago firm.

CROWN CAN DIVISION, CROWN CORK & SEAL CO., INC.: Ground was broken recently for Crown's new \$4,500,000 lithography plant in North Philadelphia. The two-story plant will contain 204,000 sq. ft. of floor space and be air conditioned.

Livestock Auction Group Names O'Neil President

The National Livestock Auction Association elected Danny O'Neil of Havre, Mont., as president during the group's convention at Idaho Falls, Ida. Colorado Springs was selected as site for the 1955 convention June 19 through June 21.

Other new officers include Tad Sanders, Billings, Mont., secretary, and Paul Dillahay, Sterling, Colo., treasurer.

Today is
Somebody's Birthday...

Happy Birthday!

WE'RE 50 YEARS OLD OURSELVES

From HPS... makers of meat wraps for packers.
They MEET MEAT'S MUSTS for protective qualities.

P.S. This year is our birthday, too! We're 50 Years Old and have served packers for half a century.

5001 W. 66th St., Chicago 38, Illinois

H. P. SMITH PAPER CO.

Meat Production Declines 4% More; Pork Output Falls to Year's Low

MEAT production under federal inspection for the week ended June 26 was down for the second week as total output dropped 4 per cent to 318,000,000 lbs. from 330,000,000 lbs. the previous week and

and last year. Production of beef at 179,700,000 lbs. showed only a modest increase over 179,100,000 lbs. the week before and 179,300,000 lbs. a year earlier. This small increase in beef over a year ago hinged largely

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 26, 1954, with comparisons

Week Ended	Beef Number Prod.	Veal Number Prod.	Pork (excl. lard) Number Prod.	Lamb and Mutton Number Prod.	Total Meat Prod.
June 26, 1954	347	179.7	136	18.0	706
June 19, 1954	345	179.1	143	18.9	776
June 27, 1953	337	179.3	137	19.0	795

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total ml.	lbs.
June 26, 1954	945	518	240	132	275	156	88	43	14.2	27.3	
June 19, 1954	950	519	240	132	275	156	88	43	14.2	30.3	
June 27, 1953	953	532	247	139	266	150	86	42	13.5	28.5	

3 per cent less than the 327,000,000 lbs. in the corresponding period of last year. The increased marketings of sows were not sufficient to offset the decrease in barrows and gilts as hog slaughter decreases at a rapid rate.

The sharp decline in the output of pork more than offset the rise in beef production over the week before

on the lighter average carcass weights of cattle being marketed this year.

Veal production from a smaller kill of the young stock dropped to 18,000,000 lbs. from 18,900,000 lbs. the previous week and 19,000,000 lbs. last year.

Production of pork at 109,100,000 lbs. was one of the smallest of any full week of the year so far and about

HEAVY HOG VALUES AT THEIR WORST IN LONG TIME

(Chicago costs and credits, first two days of the week)

A sharp increase in live hog costs, more than offset small over-all increases in pork, erasing the previous week's gain in cutting margins on light hogs, while pushing margins on heavy hogs to their worst in a long time. Medium weights were off, too.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.				220-240 lbs.				240-270 lbs.				
Pct.	Price	per cwt.	Value	Pct.	Price	per cwt.	Value	Pct.	Price	per cwt.	Value	
live wt. lbs.	per cwt.	fin.	yield	live wt. lbs.	per cwt.	fin.	yield	live wt. lbs.	per cwt.	fin.	yield	
Skinned hams	12.7	52.1	\$ 6.62	9.55	12.7	51.7	\$ 6.56	9.21	13.0	50.8	\$ 6.60	9.30
Picnics	5.7	34.7	1.98	2.81	5.6	33.3	1.86	2.60	5.4	29.1	1.66	2.27
Boston butts	4.2	36.6	1.54	2.23	4.1	29.6	1.20	1.73	4.1	29.7	1.21	1.71
Loin (blade in)	10.1	52.4	5.29	7.65	9.8	47.9	0.83	6.67	9.6	33.9	3.25	4.67
Lean cuts		\$15.43	\$22.24		\$14.47	\$20.21			\$12.72	\$17.95		
Bellies, S. P.	11.0	50.3	5.53	7.95	9.5	47.1	4.47	6.37	4.0	41.3	1.64	2.37
Bellies, D. S.					2.1	28.4	.60	.86	8.6	28.4	2.44	3.36
Fat backs					3.2	11.2	.36	.50	4.6	11.3	.52	.71
Jowls	1.7	16.9	.29	.42	1.7	16.9	.29	.43	1.9	16.9	.32	.45
Raw leaf	2.3	15.5	.36	.50	2.2	15.5	.34	.48	2.2	15.5	.34	.48
P.S. lard, rd. wt.	14.9	15.1	2.25	3.25	13.4	15.1	2.02	2.84	11.6	15.1	1.75	2.40
Fat cuts and lard		\$ 8.43	\$12.12		\$ 8.08	\$11.48			\$ 7.01	\$ 9.75		
Parcels	1.6	47.6	.76	1.09	1.6	32.6	.52	.75	1.6	26.6	.46	.59
Reg. trimmings	3.3	18.6	.61	.87	3.1	18.6	.58	.78	2.9	18.6	.54	.76
Feet, tails, etc.	2.0		.25	.37	2.0		.25	.36	2.0		.25	.36
Offal & miscel.		.75	1.08			.75	1.06			.75	1.05	
TOTAL YIELD & VALUE		69.5		71.0		\$24.65	\$34.64	71.5		\$21.73	\$30.46	
Per cwt.				Per cwt.		Per cwt.		Per cwt.		Per cwt.		
alive				alive		alive		alive		alive		
Cost of hogs		\$24.94	Per cwt		\$24.82	Per cwt		\$23.94	Per cwt			
Condemnation loss		.13	fin.		.13	fin.		.13	fin.			
Handling and overhead		2.06	yield		1.82	yield		1.66	yield			
TOTAL COST PER CWT.		\$27.13			\$26.77			\$25.73				
TOTAL VALUE		326.23			377.77			34.64		21.73		
Cutting margin		-\$9.00			-\$2.12			-\$3.06		-\$1.00		
Margin last week		.39			-.54			-.51		-.318		

10 per cent under the 121,000,000 lbs. produced the week before and about 8 per cent less than the 119,600,000 lbs. last year. Output of lard declined to 27,300,000 lbs. from 30,300,000 lbs. the preceding week and 28,500,000 lbs. last year.

The output of lamb and mutton rose slightly to 11,400,000 lbs. compared with 11,200,000 lbs. the week before, but showed a sharp increase over the 9,500,000 lbs. a year earlier.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during April, as reported by the U. S. Department of Agriculture:

Commodity	Apr., '54	Apr., '54
EXPORTS (domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen	150,929	764,573
Pickled or cured	1,984,710	750,148
Pork—		
Fresh or frozen	240,736	588,282
Hams & shoulders, cured or cooked	717,793	875,367
Bacon	118,568	389,610
Other pork, pickled, salted or otherwise cured, (includes sausage in ingredients)	2,681,044	2,857,010
SAusage, bologna & frankfurters, (except canned)	138,119	82,954
Other meats, except canned	3,145,836	2,555,898
Canned meats—		
Beef and veal	2,328,555	270,389
SAusage, bologna & frankfurters	441,526	308,530
Hams and shoulders	71,858	117,691
Other pork, canned	369,813	382,196
Other meat & meat products, canned	180,985	190,249
Lamb and mutton (except canned)	56,360	141,500
Lard, (includes rendered pork fat)	40,774,232	40,675,158
Tallow, edible	364,423	1,570,206
Tallow, inedible	69,199,115	88,366,946
Inedible animal oils, n.e.c. (includes lard oil)	1,073,183	2,403,641
Inedible animal greases & fats (includes grease stearin)	16,209,513	*13,126,833
IMPORTS—		
Beef, fresh or frozen	2,031,118	* 654,284
Veal, fresh or frozen	93,024	206
Beef and veal, pickled or cured	2,665,410	730,468
Canned beef (includes corned beef)	12,882,634	9,006,143
Pork, fresh or chilled or frozen	2,997,251	6,247,480
Hams, shoulders, bacon & other pork ²	554,295	666,781
Canned cooked hams & shoulders	12,065,666	
Other pork, prepared or preserved ³	1,398,411	9,032,019
Lamb, mutton and goat meat	1,057,929	*150,602
Tallow, edible		
Tallow, inedible		

¹Includes many items which consist of varying amounts of meat.

²Not cooked, boned or canned or made into sausages.

³Includes fresh pork sausage.

*Excludes goat meat. ⁴Revised.

Compiled from official records, Bureau of the Census.

MAY MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in May with comparisons ("000") omitted:

	May 1954	Apr. 1954	May 1953
Beef	456,826	485,598	502,293
Veal and calf	20,995	20,733	18,375
Lamb, yearling and mutton	17,298	19,782	17,850
Total	495,119	526,113	538,518
All other meats and lard	25,080	18,819	14,825
Grand total	520,199	544,932	533,343

Note: On February 6, 1953, grading of all meats was restored to a voluntary basis.

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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	June 29, 1954	
Prime, 600/700	35 1/2 @ \$39	
Choice, 500/700	37 1/2 @ \$28	
Choice, 700/800	37 1/2 @ \$37 1/2	
Good, 600/700	35 1/2 @ \$25 1/2	
Commercial cows	24 1/2 @ \$25	
Can. & cut. cows	21 1/2 @ \$22	
Bulls	25 1/2 @ \$26	

STEER BEEF CUTS

Prime:		
Hindquarter	52.00 @ \$33.0	
Forequarter	28.00 @ \$29.0	
Round	45.00 @ \$46.0	
Trimmed full loins	80.00 @ \$44.0	
Regular chuck	28.00 @ \$30.0	
Foreshank	16.00 @ \$18.0	
Brisket	22.00 @ \$24.0	
Rib	53.00 @ \$55.0	
Short plate	14.00 @ \$16.0	
Flanks (rough)	16.00 @ \$17.0	
Choice:		
Hindquarter	48.00 @ \$49.0	
Forequarter	27.00 @ \$28.0	
Round	44.00 @ \$45.0	
Trimmed full loin	70.00 @ \$74.0	
Regular chuck	28.00 @ \$30.0	
Foreshank	16.00 @ \$18.0	
Brisket	22.00 @ \$24.0	
Rib	46.00 @ \$47.0	
Short plate	15.00 @ \$16.0	
Flanks (rough)	16.00 @ \$17.0	
Good:		
Round	43.00 @ \$44.0	
Regular chuck	26.00 @ \$28.0	
Brisket	20.00 @ \$22.0	
Rib	41.00 @ \$43.0	
Loins	60.00 @ \$63.0	

COW & BULL TENDERLOINS

3/4 dn. range cows (frozen)	37 @ \$9
3/4 range cows (frozen)	63 @ \$9
4/5 range cows (frozen)	70 @ \$75
5/up range cows (frozen)	85 @ \$90
Bulls, 5/up (frozen)	85 @ \$90

BEEF HAM SETS

Knuckles	41
Insides	41n
Outsides	38n

BEEF PRODUCTS

Tongues, No. 1	29 @ \$31
Hearts, regular	18 1/2 @ \$17
Livers, selected	28 @ \$29
Livers, regular	20 @ \$22 1/4
Tripe, scalded	5 @ \$5 1/2
Tripe, cooked	7
Lips, scalded	8 1/2
Lips, unscalded	8
Lungs	5 @ \$5 1/2
Melts	5 @ \$5 1/2
Udders	5 1/2 @ \$5 1/2

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	33 @ \$40
Veal braised, under 12 lbs.	50 @ \$35
12 lbs. up	90 @ \$35
Calf tongues, 1/2 down	24 @ \$30
Ox tails, under 1/4 lb.	8 @ \$10
Over 1/4 lb.	10 @ \$12

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.	
lbs., wrapped	58 @ \$2 1/4
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	61 @ \$4 1/4
Hams, skinned, 16/18 lbs., ready-to-eat	50 @ \$6 00
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ \$6 00
Bacon, fancy, trimmed, brisket off, 8/10 lbs.	60 @ \$6 00
ready-to-eat, wrapped	64 @ \$6 1/4
Bacon, fancy square cut, seedless, 2/14 1/2 lbs., wrapped	56 @ \$6 00
Bacon, No. 1 sliced, 1-lb. open-faced layers	65 @ \$6 00

VEAL—SKIN OFF

(Carcass)	
1.c.l. prices)	
Prime, 80/110	\$38.00 @ \$39.00
Prime, 110/150	36.00 @ \$38.00
Choice, 50/80	30.00 @ \$32.00
Choice, 80/110	32.00 @ \$34.00
Choice, 110/150	29.00 @ \$30.00
Good, 50/80	28.00 @ \$30.00
Good, 80/110	29.00 @ \$32.00
Good, 110/150	27.00 @ \$30.00
Commercial, all wts.	24.00 @ \$29.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	17 1/2 @ \$18
Good, 70/down	15 1/2 @ \$16

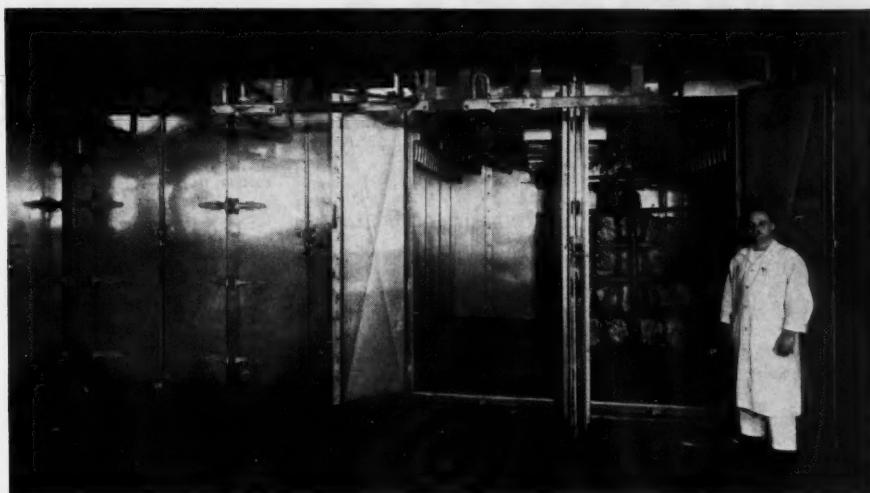
DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	91 @ \$4
Thuringer	40 @ \$6
Farmer	74 @ \$8
Holsteiner	75 @ \$7
B. C. Salami	98 @ \$10
Genoa style salami, ch.	98 @ \$1.00

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DOMESTIC SAUSAGE

(l.c. prices)	Whole for Sausage	Ground
Pork sausage, hog cas. 42%	53	29
Pork sausage, sheep cas. 51% 62	53	31
Frankfurters, sheep cas. 52	53	
Frankfurters, skinless 41% 42%	53	
Bologna (ring) 39% 45	45	
Bologna, artificial cas. 35% 36%	36	
Smoked liver, hog bungs 40% 48%	48	19
New Eng. lunch. spec. 65	71	47
Sausage 36%	62	61
Polish sausage, smoked 45	61	
Pickle & Pimento loaf 35% 41%	41	
Olive loaf 36% 44%	44	
Pepper loaf 42	61 1/2	
Smoked snacks 53%	53	
Smoked links 62%	62	

SEEDS AND HERBS

(l.c. prices)	Whole for Sausage	Ground
Caraway seed 26	29	
Cominos seed 27	31	
Mustard seed,		
fancy 23		
Yellow American. 17		..
Oregano 37	44	
Coriander, Morocco,		
Natural No. 15	19	
Marjoram, French. 40	47	
Sage, Dalmatian,		
No. 1 53	61	

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del'd. f.o.b. Chgo.	\$10.06
Sulphur, n. ton. f.o.b. N.Y.	
Dbl. refined gran. 11.25	
Small crystals 14.00	
Medium crystals 15.40	
Pure rfd. gran. nitrate of soda 5.25	
Pure rfd., powdered nitrate of soda 6.25	
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.: Gran. (ton) 28.00	
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago 26.00	
Sugar 98 basis, f.o.b. N.Y. 6.18	
Refined standard cane gran. basis 8.65	
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% 8.10	
Dextrose, per cwt. 7.48	
Cerelose, Reg. 233 7.48	
Ex-Whse. Chicago 7.50	

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles	San Francisco	No. Portland
June 29	June 29	June 29	June 22

STEER:	Choice:		
500-600 lbs.	\$40.00@41.00	\$41.00@43.00	\$39.00@41.50
600-700 lbs.	39.50@40.50	40.00@41.00	39.00@41.00
Good:			
500-600 lbs.	37.00@39.00	39.00@40.00	38.00@40.00
600-700 lbs.	35.00@38.00	38.00@39.00	37.00@39.00
Commercial:			
350-500 lbs.	34.00@36.00	35.00@37.00	35.00@38.00

COW:	Commercial, all wts.	25.00@27.00	25.00@27.00
Utility, all wts.	24.00@26.00	23.00@26.00	24.00@27.00

FRESH CALF	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	37.00@40.00	36.00@38.00	38.00@41.00

Good:	200 lbs. down	36.00@39.00	34.00@38.00	37.00@40.00

SPRING LAMB (Carcass):	Prime:		
	40-50 lbs.	47.00@49.00	46.00@47.00
	50-60 lbs.	44.00@46.00	44.00@46.00
Choice:			None quoted
	40-50 lbs.	47.00@49.00	46.00@47.00
	50-60 lbs.	44.00@46.00	44.00@46.00
	Good, all wts.	44.00@46.00	40.00@44.00
			41.00@45.00

MUTTON (EWE):	Choice, 70 lbs. down	16.00@19.00	None quoted	15.00@18.00
Good, 70 lbs. down	16.00@19.00			

FRESH PORK CARCASSES	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	42.00@43.00	None quoted
120-160 lbs.	37.50@39.50	40.00@41.00	38.50@40.00

LOINS:	8-10 lbs.	51.00@57.00	62.00@64.00	60.00@63.00
	10-12 lbs.	51.00@57.00	60.00@62.00	59.00@63.00
	12-16 lbs.	48.00@51.00	58.00@60.00	57.00@61.00

FRESH PORK CUTS No. 1: (Smoked)	(Smoked)	(Smoked)
PICNICS: 4-8 lbs.	39.00@45.00	44.00@48.00

HAMS, Skinned:	12-16 lbs.	58.00@63.00	62.00@66.00	61.00@66.00
	16-18 lbs.	57.00@61.00	60.00@64.00	59.00@63.00

BACON, "Dry Cure" No. 1:	6-8 lbs.	60.00@68.00	70.00@75.00	69.00@73.00
	8-10 lbs.	58.00@67.00	65.00@72.00	65.00@68.00
	10-12 lbs.	59.00@61.00	None quoted	62.00@66.00

LARD, Refined:	1-lb. cartons	21.00@22.50	23.00@24.00	21.50@23.50
	50-lb. cartons and cans	19.75@21.75	21.00@23.00	None quoted
	Tierces	19.00@21.25	20.00@21.00	21.00@23.00

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

	FRESH PORK CUTS	
	(l.c.l. prices)	
June 29, 1954		Western
Per Cwt.		
Western		
Prime, 700/800	\$42.00@43.00	Pork loins, 8/12 \$59.00@61.00
Prime, 800/900	41.00@42.00	Pork loins, 12/16 54.00@56.00
Choice, 600/800	35.50@40.50	Hams, sknd., 14/down None quoted
Choice, 800/900	38.00@39.00	Boston butts, 4/8 lbs. 40.00@43.00
Good, 500/700	36.00@37.00	Spareribs, 3/down 56.00@58.00
Beef, commercial	32.00@34.00	Pork trim, regular 30.00
Cow, commercial	28.00@32.00	Pork trim, spec. 80% 48.00
Cow, utility	24.00@28.00	
		City

BEEF CUTS

	FRESH PORK CUTS	
	(l.c.l. prices)	
June 29, 1954		Western
Per Cwt.		
Western		
Prime, 600/800	\$42.00@43.00	Pork loins, 8/12 \$59.00@61.00
Prime, 800/900	41.00@42.00	Pork loins, 12/16 54.00@56.00
Choice, 600/800	35.50@40.50	Hams, sknd., 14/down None quoted
Choice, 800/900	38.00@39.00	Boston butts, 4/8 lbs. 40.00@43.00
Good, 500/700	36.00@37.00	Spareribs, 3/down 56.00@58.00
Beef, commercial	32.00@34.00	Pork trim, regular 30.00
Cow, commercial	28.00@32.00	Pork trim, spec. 80% 48.00
Cow, utility	24.00@28.00	
		City

VEAL—SKIN OFF

	FRESH PORK CUTS	
	(l.c.l. prices)	
June 29, 1954		Western
Per Cwt.		
Western		
Hindqtrs., 600/800	53.00@60.00	None quoted
Hindqtrs., 800/900	50.00@52.00	Prime, 50/80 \$38.00@40.00
Rounds, flank off	46.00@48.0	Prime, 110/150 37.00@38.00
Rounds, diamond bone		Choice, 50/80 None quoted
flank off	47.00@50.0	Choice, 80/110 33.00@35.00
Short loins, untrin.	70.00@80.0	Good, 50/80 25.00@27.00
Flanks	16.00@17.0	Good, 80/110 28.00@25.00
Ribs (7 bone cut)	56.00@62.0	Good, 110/150 26.00@29.00
Arm chuck	35.00@36.0	Commercial, all wts. 23.00@25.00
Briskets	27.00@30.0	
Plates	17.00@18.0	
Forequarters (Kosher)	37.00@38.0	
Arm chuck (Kosher)	36.00@38.0	
Brisket (Kosher)	29.00@30.0	

DRESSED HOGS

	FRESH PORK CUTS	
	(l.c.l. prices)	
June 29, 1954		Western
Per Cwt.		
Western		
Hindqtrs., 600/800	51.00@55.00	None quoted
Hindqtrs., 800/900	48.50@50.00	Prime, 50/80 \$38.00@40.00
Round flank off	45.00@48.0	Prime, 110/150 37.00@38.00
Rounds, Diamond, bone		Choice, 50/80 None quoted
flank off	46.00@48.0	Choice, 80/110 33.00@35.00
Short loins, untrin.	65.00@74.00	Good, 50/80 25.00@27.00
Short loins, trim	78.00@94.0	Good, 80/110 28.00@25.00
Flanks	16.00@17.0	Good, 110/150 26.00@29.00
Arm chuck	14.00@15.0	Commercial, all wts. 23.00@25.00
Briskets	27.00@30.0	
Plates	17.00@18.0	
Forequarters (Kosher)	34.00@36.0	
Arm chuck (Kosher)	34.00@37.0	
Brisket (Kosher)	29.00@30.0	

FANCY MEATS

	FANCY MEATS	
	(l.c.l. prices)	
June 29, 1954		Cwt.
Per Cwt.		
Western		
Hind breads, under 6 oz.	\$55.00	
6 to 12 oz.	49.00@52.00	
12 oz. up	88.00@90.00	
Beef livers, selected	32.00@33.00	
Beef kidneys	12.00	
Oxtails, over 1/4 lbs.	11.00@12.00	

LAMBS

	FANCY MEATS	
	(l.c.l. prices)	
June 29, 1954		City
Per Cwt.		
Western		
Prime, 30/40	\$50.00@52.00	Steers, ch. & pr. \$24.00@24.75
Prime, 40/45	51.00@53.00	Steers, choice 21.50@23.75
45/55		Steers, gd. & ch. 19.50@21.25
Choice, 40/45	49.00@51.00	Steers, com'l 17.00@18.00
Choice, 45/55	51.00@53.00	Heifers, choice 19.50@21.50
Good, 30/40	48.00@50.00	Heifers, com'l & gd. 16.00@19.50
Good, 40/45	43.00@46.00	Cows, com'l & gd. 13.00@14.00
Good, 45/55	45.00@48.00	Cows, util. & com'l. 11.00@12.50
		Cows, can. & cut. 8.50@11.00
		Bulls, util. & com'l. 13.00@14.50

WATER

	FANCY MEATS	
	(l.c.l. prices)	
June 29, 1954		Cwt.
Per Cwt.		
Western		
Prime, 40/45	None quoted	
Prime, 45/55	None quoted	
Choice, 55/down	\$37.00@41.00	
Good, all wts.	32.00@35.00	
Spring, Ch. & Pr. 55/down	44.00@48.00	

LIVESTOCK PRICES AT SIOUX CITY

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, June 30 were reported as follows:

	LIVESTOCK PRICES AT SIOUX CITY	
	(l.c.l. prices)	
June 29, 1954		Cwt.
Per Cwt.		
Western		
Prime, 40/45	None quoted	
Prime, 45/55	None quoted	
Choice, 55/down	\$37.00@41.00	
Good, all wts.	32.00@35.00	
Spring, Ch. & Pr. 55/down	44.00@48.00	

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 19, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD	VEAL	HOGS*	LAMBS
STOCKS	STEERS	CALVES	Grade B ¹	Good
YARDS	Up to 1000 lbs.	Good and Choice	Dressed	Handyweights
1954	1953	1954	1953	1954
Toronto	\$18.50	\$19.25	\$21.57	\$24.06
Montreal	20.10	20.50	19.60	22.50
Winnipeg	18.63	16.50	24.00	21.00
Calgary	17.97	18.40	22.18	23.60
Edmonton	17.80	17.50	25.00	22.00
Lethbridge	18.63	18.35	22.25	22.10
Alberta	17.75	17.75	22.50	31.75
Mont. Jaw	18.00	17.70	18.00	23.00
Saskatoon	17.80	17.50	21.00	22.00
Regina	17.25	16.50	22.10	21.70
Vancouver	18.75	22.18	26.65	34.25

*Dominion Government premiums not included.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO

CHICAGO BASIS

WEDNESDAY, JUNE 30, 1954

REGULAR HAMS

8-10 50n

12-14 50n

14-16 49½n

16-18 49n

18-20 47½n

20-22 39½n

22-24 37

24-26 36

26-28 33½n

28-30 33

SKINNED HAMS

Fresh or F.O.B. F.A.A.

Frozen 52½n

52n

50

48

46

44

42

40

38

36

34

32

30

28

26

24

22

20

18

16

14

12

10

8

6

4

2

0

PICNICS

Fresh or F.O.B. F.A.A.

Frozen 52½n

52n

50

48

46

44

42

40

38

36

34

32

30

28

26

24

22

20

18

16

14

12

10

8

6

4

2

0

BELLIES

Fresh or F.O.B. F.A.A.

Frozen 51n

51n

49½n

49n

47½n

47n

45½n

45n

43½n

43n

41½n

41n

39½n

39n

37½n

37n

BY-PRODUCTS . . . FATS AND OILS

TALLOWS and GREASES

Wednesday, June 30, 1954

Prices for both tallows and greases declined on Thursday of last week as a result of scattered trading of some selections. Bleachable fancy tallow sold at 6¢, prime tallow at 5½¢, and special tallow at 5½¢, all Chicago. B-white grease also traded in the local area at 5½¢. Due to lack of movement, yellow grease was nominal at 5½¢. There was buying interest for choice white grease, all hog, at 8½¢, delivered East, but no trading was heard at that level.

The market continued to appear soft Friday, but actual sales were difficult to uncover in the local area. Sales in the East of bleachable fancy tallow at 6½¢, out of Mideast points were reported. There was also movement of bleachable fancy tallow at 6½¢, c.a.f. New Orleans. Choice white grease was reported to have sold at 8½¢, delivered East.

At the start of the new week the tallow and grease market was dull locally; however, special tallow sold at 5½¢. Yellow grease was offered at 5½¢, but it was thought a firm bid of 5½¢ would move material. Activity in the East was slow early, but later trading of all hog choice white grease at 8½¢, delivered East, presumably resale, was reported.

Bleachable fancy tallow was quoted at 6½¢ c.a.f. East, on a nominal basis. Late Monday, B-white grease sold at 5½¢ and yellow grease traded at 5½¢, Chicago. Choice white grease, not all hog, sold at 6¢, Chicago. A couple of tanks of edible tallow sold at 8½¢, f.o.b. outside point, equal to 9½¢ Chicago basis. There were also additional sales of yellow grease at 5¢, Chicago.

Prices continued to decline Tues-

day, although larger consumers were reportedly out of the market. Bleachable fancy tallow sold at 5½¢, prime tallow at 5½¢ and special tallow at 5½¢, all Chicago. The market for not all hog choice white grease was nominal at 6¢. Yellow grease, good production, sold at 5½¢ and regular production at 5¢, Chicago. A few tanks of edible tallow sold at 8½¢ f.o.b. outside points, equal to about 9½¢ Chicago basis. Some special tallow sold at 6¢, c.a.f. New Orleans.

In the East, prime tallow sold at 6½¢ and choice white grease, all hog, sold at 8½¢, delivered East. An additional few tanks of edible tallow sold at 8½¢ f.o.b. outside point, equal to about 9½¢ Chicago basis.

Sales were slow to come out in the tallow and grease market at midweek, as buyers were indifferent to the few available offerings. Edible tallow continued to trade at 9¢, Chicago basis, and bleachable fancy tallow sold in the East at 6½¢. Special tallow was offered at 5½¢ Chicago, but failed to draw bids. Yellow grease was offered at 5½¢ Chicago, and choice white grease, all hog, was offered at 8½¢ delivered East, both without action. Some No. 2 tallow sold at 5½¢, c.a.f. New Orleans, for nearby shipment.

TALLOWS: Wednesday's quotations: edible tallow, 9¢; original fancy tallow, 6¢ nominal; bleachable fancy tallow, 5½¢, nominal; prime tallow, 5½¢; No. 1 tallow, 5¢ nominal; and No. 2 tallow, 4½¢ nominal.

GREASES: Wednesday's quotations: choice white grease (not all hog), 6¢ nominal; B-white grease, 5½¢ nominal; yellow grease, 5 @ 5½¢ nominal; house grease, 4½¢ @ 5¢ nominal; and brown grease, 4½¢ @ 4½¢ nominal. The (all hog) choice white grease quoted at 8½¢, delivered east.

VEGETABLE OILS

Wednesday, June 30, 1954

Limited movement of some selections of vegetable oils was noted Monday and the price structure eased in the scattered trading that ensued during the day.

Soybean oil for immediate-June unrestricted shipment sold briefly at 14¢. Later, prompt and first-half June shipments traded at 13½¢ for restricted movement east. July-August shipment, unrestricted, also reportedly sold at 13½¢. There was later open buying interest for July and August shipments at 13½¢. Additional offerings of June shipment were priced at 14¢ which made for a nominal market of 13½¢. Both refiners and speculators were sparingly active in the day's erratic market.

The cottonseed oil market was also easier with trading in the Valley at 14½¢ for July shipment. First-half July shipment was offered at 14½¢ with no takers. The market in the Southeast was nominal at 14½¢ as was the case in Texas, where 14¢ to 14½¢ was quoted, depending on location. Corn oil was offered early at 14½¢, but later traded at 14½¢ for July shipment. Coconut oil for nearby shipment was offered at 13½¢, but later traded at 12½¢ f.o.b. West Coast. Peanut oil was considered nominal at 16½¢, although some offerings were reportedly available at 16½¢.

The soybean oil market continued dull Tuesday with prices unchanged to slightly easier. A couple of odd tanks sold for quick shipment at 14¢ and later at 13½¢. July shipment sold at 13½¢ and at 13½¢, the latter trade to go east, with additional buying interest at 13½¢. First-half August restricted oil sold at 13½¢.

Cottonseed oil sold in the Valley



New PAN-L-RACKS

- ★ Four models accommodate standard widths, all lengths McClinton platters, pans, utility lugs.
- ★ Individual models can be joined together in any combination or used singly.

Illustration shows how platters, pans, lugs may be used in the four different widths. Height 6 ft., depth 25/2 in.

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LITERATURE AND PRICES ON REQUEST!

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at 14½¢ for July shipment with scattered inquiry later at that figure. The market in the Southeast was unchanged from Monday's nominal level of 14½¢. There was trading of resale oil in Texas at favorable points at 14¢ for first-half July shipment. Waco basis stock was pegged nominally at 14½¢ to 14¾¢. New crop oil in Texas sold at various levels depending on shipment at 13¾¢, 13½¢ and as high as 14¢. Corn oil was nominal early at 14½¢, but later sold at 14¾¢ for July shipment. Coconut oil was offered at 12½¢ for spot shipment. Peanut oil was nominal at 16½¢.

The crude edible oil market was exceptionally quiet at midweek with prices unchanged to easier. There was scattered trading of soybean oil for July shipment at 13¾¢ and August shipment at 13½¢. Buying interest was limited at 13½¢ for July and 13¾¢ for August.

The cottonseed oil market was nominal at all locations. Valley was pegged at 14½¢, Southeast to 14¾¢ and Texas at 14¢ at favorable points. Corn oil was nominal at 14½¢ as were peanut and coconut oil at 16½¢ and 12½¢, respectively. Some mills asked 16¾¢ for peanut oil.

CORN OIL: Declined ½¢ in limited trading.

SOYBEAN OIL: Traded at pro-

gressively lower levels during week.

PEANUT OIL: Market nominal throughout week at 16½¢.

COCONUT OIL: Dull and inactive, with price ½¢ lower than last midweek's level.

COTTONSEED OIL: Prices off ½¢ to ¾¢, depending on location, compared with last week.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JUNE 25, 1954

	Open	High	Low	Close	Prev.	Close
July	16.28b	16.32	16.30	16.33b	16.33b	
Sept.	15.04b	15.20	15.17	15.10b	15.10b	
Oct.	14.50b	14.55	14.50	14.72b	14.60b	
Dec.	14.47b	14.55	14.50	14.55b	14.55b	
Jan.	14.45b	14.55	14.50	14.55b	14.55b	
Mar.	14.66b	14.73b	14.67	14.73b	14.69b	
May	14.63b	14.75b	14.69b			

Sales: 22 lots.

MONDAY, JUNE 28, 1954

	Open	High	Low	Close	Prev.	Close
July	16.30b	16.32	16.30	16.33b	16.33b	
Sept.	15.20	15.20	15.17	15.10b	15.10b	
Oct.	14.70b	14.75b	14.65	14.73b	14.72b	
Dec.	14.50b	14.65	14.65	14.55b	14.55b	
Jan.	14.55b	14.65	14.55	14.55b	14.55b	
Mar.	14.70b	14.75b	14.73b	14.75b	14.75b	
May	14.70b	14.78b	14.75b	14.78b	14.75b	

Sales: 24 lots.

TUESDAY, JUNE 29, 1954

	Open	High	Low	Close	Prev.	Close
July	16.30b	16.43	16.35	16.39	16.33b	
Sept.	15.12b	15.34	15.25	15.30	15.15b	
Oct.	14.68b	14.90	14.88	14.88	14.73b	
Dec.	14.55b	14.65	14.65	14.68b	14.55b	
Jan.	14.55b	14.65	14.65	14.68b	14.55b	
Mar.	14.70b	14.87	14.83	14.84	14.75b	
May	14.70b	14.86b	14.86b	14.86b	14.78b	

Sales: 37 lots.

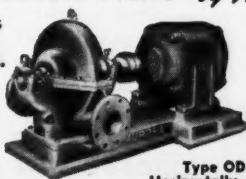
WEDNESDAY, JUNE 30, 1954

	Open	High	Low	Close	Prev.	Close
July	16.35b	16.45	16.30	16.37b	16.39	
Sept.	15.12b	15.37	15.27	15.25b	15.30	
Oct.	14.75b	15.00	15.00	14.85b	14.88	
Dec.	14.64b	14.75b	14.62b	14.68b	14.64b	
Jan.	14.60b	14.75b	14.60b	14.68b	14.60b	
Mar.	14.78b	14.86b	14.77b	14.84	14.78b	
May	14.78b	14.86b	14.79b	14.86b	14.78b	

Sales: 80 lots.

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AURORA
PUMP COMPANY

DIVISION of the NEW YORK AIR BRAKE COMPANY
62 Loucks Street, AURORA, ILLINOIS

BY-PRODUCTS MARKETS

BLOOD

Wednesday, June 30, 1954

Unit
Ammonia
(*7.75@8.00)

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose
Low test 9.00@8.50n
High test 8.50@8.75n
Liquid stick tank cars 4.50@5.00n

PACKINGHOUSE FEEDS

Carlots,
per ton

50% meat, bone scraps, bagged \$120.00@120.00
50% meat, bone scraps, bulk 117.50@125.00
55% meat scraps, bulk 112.50@122.50
60% Digester tankage, bulk 115.00@125.00
60% blood meal, bagged 153.00
80% standard steamed bone meal,
bagged (spec. prep.) 80.00
80% steamed bone meal, bagged 50.00@70.00

FERTILIZER MATERIALS

High grade tankage, ground, per unit
ammonia 6.00
Hoof meal, per unit ammonia 6.50

DRY RENDERED TANKAGE

Per unit
Protein
2.20n
2.15n

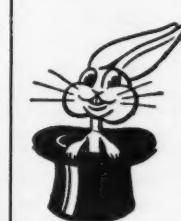
Low test
High test
Per cwt.
Calf trimmings (limed) \$1.35@ 1.50
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scrapes and knuckles,
per ton 55.00@57.50
Pig skin scrapes and trimmings,
per lb. 8½

ANIMAL HAIR

Winter coil dried, per ton \$120.00@125.00
Summer coil dried, per ton 50.00@57.50
Cattle switches, per piece 3½@ 4½
Winter processed, gray, lb. 10½@ 11
Summer processed, gray, lb. 10@ 10

—nominal, a—asked.

*Quoted delivered basis.



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HIDES AND SKINS

Some selections sold higher in big packer hide market during week—Small packer and country hide markets steady—Calfskins and kipskins trade lower—Sheepskin market steady to strong.

CHICAGO

PACKER HIDES: Buying interest for hides Monday was considered good for most selections with both tanners and dealers attempting to buy stock at steady levels. Branded cows were the one exception as no inquiry was reported for this selection throughout the day. The actual position of packers was difficult to determine, as offering lists did not materialize. It was thought, however, that the carryover from last week was minor and most sources were of the opinion that the market would hold steady once trading was resumed this week. Late last week, but unreported until this week, northern production native bulls sold at 10¢.

Prices advanced for some selections of hides Tuesday, with dealers and traders the main interest in the market. Tanners were generally on the sidelines as a result of the higher prices. A car each light native steers sold early at 14½¢ for rivers and 15¢ for northerns. An additional 4,000 rivers sold at 14½¢. About 6,000 branded steers sold at 10½¢ and 10¢ for butts and Colorados, and at 10½¢ for heavy Texas.

There were additional sales of branded steers at those levels, but confirmation as to volume was unobtainable. An estimated 10,000 light native cows sold at 16¢ and 16½¢, depending on point. Heavy native steers were reported to have sold ½¢ higher, but again confirmation was lacking. Later in the day, about 1,000 ex-light native steers brought 19¢.

In early activity Wednesday about 1,400 butt-branded steers sold at 11¢. This sale, however, was not considered a criterion of the market for the selection as the takeoff was July-forward. Other trading involved light and ex-light native steers at 15¢ and 19¢, and a car of heavy native steers at 12¢. About 14,000 heavy native steers sold later at 12¢ for rivers and 12½¢ for northerns. Earlier salting heavy native steers sold at 11½¢. About 1,800 Albert Lea and Chicago light native cows brought 16½¢.

SMALL PACKER AND COUNTRY HIDES: Offerings of small packer production were mostly priced ½¢ over earlier trading levels at mid-week, which created a lack of activity.

Some 50-lb. average small packer hides sold at 12¢, but 12½¢ was asked at midweek for this average in the Midwest. The 60-lb. average continued difficult to move and were quoted nominal at 9½@10¢. The 40@42-lb. average were offered at various levels, depending on shipment, which made an actual quotation for this average hard to peg. The 40@42-lb. average were offered in one direction at 14@14½¢. Some 38@40-lb. average hides sold out of the Southwest at 15¢, 15½¢ and as high as 16¢. The country hide market appeared steady on the basis of sales of mixed lots of locker butchers and renderers at 8@8½¢.

CALFSKINS AND KIPSKINS: In Tuesday trading about 7,500 Milwaukee all-weights sold at 42½¢. Some St. Paul kip traded at midweek and about 1,200 brought 27½¢.

SHEEPSKINS: Demand for shearlings continued good, and a truck of No. 1 and No. 3 shearlings sold at 1.75 and .80. Late last week, a car of No. 1 shearlings sold at 1.75 for good quality, and a mixed car of No. 1 and No. 2 shearlings brought 1.75 and 1.25. A few fall clips also sold late last week at 2.75. There were other offerings of No. 1 shearlings at 1.65, No. 2's at 1.20 and the No. 3's at .70. Dry pelts were unchanged at 28¢. Genuine spring pickled lambs sold at 12.00 with additional offerings priced at 13.00. Winter pickled skins are reportedly cleaned up after last sales of 9.00 @ 9.25.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended	Previous	Cor. Week
Nat. steers	14½@15	11½@14n	15½@18
Hvy. Tex. steers	10½	10	13n
Butt brnd. steers	10½	10	13
Col. steers	10	9½	12
Ex. lgt. Tex. steers	14n	13½n	18½n
Brnd. cows	12 @12½n	12 @12½n	15½@16
Hy. nat. cows	13½@14½n	3½@14	17½@18½
Lt. nat. cows	16 @16½	15½@16	19 @19½
Nat. bulls	10n	10n	10 @10½
Brnd. bulls	9n	9n	9 @9½
Calfskins, Nor.	4½n	45n	57½
Kips, Nor.	42½n	45n	50 @52½
10/down	42½n	45n	50 @52½
Kips, Nor.	27½n	30n	40 @42n
nat. 15/25	27½n	30n	40 @42n
Kins. Nor.	25n	27½n	37½n
Br'd. 15/25	25n	27½n	37½n

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. over	9½@10n
50 lbs. over	12n

SMALL PACKER SKINS

Calfskins, und.	28@	30n	30@	32n	35
Kips, 15/30..	18@	20n	20@	21n	30n
Slunks, reg...	1.25@	1.35n	1.25@	1.35n	1.25@1.50
Slunks, hairless	25@	35n	25@	35n	30@ 35n

SHEEPSKINS

Packer shearlings,			
No. 1	1.65@	1.75	1.60n
Dry Pelts	28n	28n	29@ 30n
Horeskins, Untrmd.	10.75n	10.25n	12.00@12.50n

N.Y. HIDE FUTURES

FRIDAY, JUNE 25, 1954

	Open	High	Low	Close	
July	14.91b	14.32	14.18	14.33b	39a
Oct.	14.95b	15.08	15.01	15.08	
Jan.	15.05	15.70	15.65	15.70b	78a
Apr.	16.15b	16.20b	40a
July	16.60b	16.60b	80a
Oct.	16.55b	16.95b-17.15a	

Sales: 31 lots.

MONDAY, JUNE 28, 1954

	Open	High	Low	Close	
July	14.20b	14.60b	70a
Oct.	15.05b	15.30b	35a
Jan.	15.65b	16.00	16.00	16.00b	65a
Apr.	16.15b	16.50b	60a
July	16.70b	16.90b-17.05a	
Oct.	17.00b	17.20b	50a

Sales: 8 lots.

TUESDAY, JUNE 29, 1954

	Open	High	Low	Close	
July	14.50b	14.57	14.50	14.58b	66a
Oct.	15.34b	15.35	15.32	15.35	
Jan.	16.03b	16.05	15.90	16.00	
Apr.	16.55b	16.65	16.55	16.60	
July	16.95b	17.00b	15a
Oct.	17.30b	17.35b	55a

Sales: 84 lots.

WEDNESDAY, JUNE 30, 1954

	Open	High	Low	Close	
July	14.58b	14.56b	62a
Oct.	15.35b	15.40	15.28	15.28	
Jan.	16.00b	16.00	15.99	15.97b	98a
Apr.	16.60b	16.59	16.59	16.52b	57a
July	17.00b	16.92b-17.00a	
Oct.	17.35b	17.32b	50a

Sales: 25 lots.

THURSDAY, JULY 1, 1954

	Open	High	Low	Close	
July	14.46b	14.22b	32a
Oct.	15.25b	15.17	15.00	14.95b-15.00a	
Jan.	15.95b	15.80	15.70	15.62b	70a
Apr.	16.54b	16.54	16.22	16.16b	23a
July	16.90b	16.90	16.61	16.55b	65a
Oct.	17.32b	16.90b-17.15a	

Sales: 41 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 26, 1954, totaled 4,167,000 lbs.; previous week, 5,888,000 lbs., same week, 1953, 3,058,000 lbs.; 1954 to date, 141,267,000 lbs., same period, 1953, 125,662,000 lbs.

Shipments for the week ended June 26, 1954, totaled 2,964,000 lbs.; previous week, 3,709,000 lbs.; corresponding week, 1953, 3,592,000 lbs.; this year to date, 106,532,000 lbs.; corresponding week, 1953, 94,703,000 lbs.

Study New Tanning Agents

Researchers are currently studying the potentialities of physical agents to halt bacteriological activities which cause decay in untanned hides, the tanning industry has disclosed. In theory, such agents might comprise extreme heat or extreme cold, high-frequency mechanical vibrations or intense radiations. The last-mentioned appears the most practical and is already being employed in a limited way by an eastern producer. It involves the use of X-rays in tanning, according to the report.

Shoe Production Down

Shoe production, which normally absorbs a large share of our hide output, in the first five months of this year was down about 7 per cent from the same period of last year, the Tanners' Council has disclosed. January-May shoe output totaled about 209,966,000 pairs, or about 16,000,000 less than in the like 1953 period.

IONS
r. Week
1953
@18
13n
12
18 1/2n
@16
@18 1/2
@19 1/2
@10 1/2
@ 9 1/2
57 1/2
@52 1/2
@42n
37 1/2n
6@13n
@15 1/2n
25@1.50
30@ 35n
2.35n
29@ 30n
0@12.50n

SIONER

JULY 3, 1954

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

Rath
BLACK HAWK
MEATS
FROM THE LAND O'CORN

THE RATH PACKING CO., WATERLOO, IOWA

WEAR-EVER

Aluminum Tubs



A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

Extra heavy reinforcing weld on handle. Bead, and reinforcing ring on bottom, closed with a continuous weld. Seamless construction.

5417-1/2 100 lbs. cap. (56 qts.) 20" top dia. 13" deep

Also—

Same as above, but with open bead; and with reinforcing ring not sealed by a continuous weld.

5218-1/2 70 lbs. cap. (36 qts.) 19" top dia. 9 1/2" deep

5219-1/2 120 lbs. cap. (65 qts.) 22 1/2" top dia. 12" deep

5223-1/2 200 lbs. cap. (102 qts.) 26" top dia. 13" deep

TOUGH—these tubs are made from extra hard alloy in heavy gauge sheet aluminum. They resist denting and gouging, last longer, cut replacement costs. Wearing ring on the bottom takes the abuse of rough floors.

SANITARY, LIGHT—seamless construction. Bead and wearing ring are sealed with continuous weld. Easy to clean and keep clean. Easy to handle, too, because aluminum is light. Mail the coupon today.

WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, INC., 407 WEAR-EVER BLDG., NEW KENSINGTON, PA.

Send me your catalog

Have representative see me regarding tubs

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail today

SHORTENING AND EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments fell to 330,414,000 lbs. in May from 369,022,000 lbs. the month before, according to the Institute of Shortening and Edible oils. Of the May total, 151,729,000 lbs., or 45.8 per cent, was shortening and 166,527,000 lbs. or 50.3 per cent was edible oil.

Shipments of shortening and edible oil to agencies of the federal government and government controlled corporations amounted to 6,669,000 lbs., and shipments for export, 5,488,000 lbs.

VEGETABLE OILS

Wednesday, June 30, 1954

Crude cottonseed, oil, carlots, f.o.b. mills	14 1/2 n
Valley	14 1/2 n
Southeast	14 1/2 n
Tejas	14 n
Corn oil in tanks, f.o.b. mills	14 1/2 n
Peanut oil, f.o.b. Southern mills	16 1/2 n
Soybean oil, Decatur	13% @ 13 3/4 pd
Coconut-oil, f.o.b. Pacific Coast	12% n
Cottonseed foots,	
Midwest and West Coast	1 1/2 n
East	1 1/2 n

OLEOMARGARINE

Wednesday, June 30, 1954

White domestic vegetable	27
Yellow quarters	29
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	10 1/2 @ 11
Extra oleo oil (drums)	17 @ 17 1/2

pd—paid. n—nominal. a—asked. b—bid.

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

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INCREASED PRODUCTION
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FELIX CRISTION, President

Specialists in meat plant management and operating problems

1 SUNSET LANE

CONSULTING SPECIALISTS
in
COSTS
SALES
PLANNING
PRODUCTION
INCENTIVES
SCHEDULING
METHODS

Week's Closing Markets

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$25.75; average, \$21.35. Provision prices were quoted as follows: Under 12 pork loins, 56; 10/14 green skinned hams, 52@52 1/2; Boston butts, 38 nom.; 16/down pork shoulders, 35 nom.; 3/down spareribs, 49 nom.; 8/12 fat backs, 12 1/4; regular pork trimmings, 20 nom.; 18/20 DS bellies, 30 nom.; 4/6 green picnics, 36 1/2; 8/up green picnics, 25 asked.

P.S. loose lard was bid at 15.50 and P.S. in tierces listed at 15.75 nom.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.40-39; Sept. 15.35b-40a; Oct. 14.95b-15.03a; Dec. 14.68b-80a; Jan. 14.68b; Mar. 14.87b-94a; and May 14.89b-95a. Sales: 25 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended June 26 compared:

Week	Previous	Cor. Week
June 26	Week	1953
Cured meats, pounds	7,523,000	5,959,000
Fresh meats, pounds	20,878,000	37,327,000
Lard, pounds	3,134,000	2,912,000
		3,218,000

PHILADELPHIA FRESH MEATS

Tuesday, June 29, 1954

WESTERN DRESSED

BEEF (STEER)	Cwt.
Prime, 600/800	None quoted
Choice, 500/700	\$40.00@41.50
Choice, 700/900	38.75@39.50
Good, 500/700	36.50@38.75
Commercial, 350/700	None quoted

COW:	
Commercial, 350/700	28.75@30.75
Utility, all wts.	25.00@28.00
VEAL (SKIN OFF):	
Choice, 80/110	31.00@34.00
Choice, 110/150	30.00@34.00
Good, 50/80	27.00@30.00
Good, 80/110	29.00@31.00
Good, 110/150	24.00@27.00
Utility, all wts.	20.00@24.00

LAMB (Spring):	
Prime, 30/50	49.00@51.00
Prime, 50/70	45.00@48.00
Choice, 30/50	48.00@50.00
Choice, 50/60	46.00@48.00
Good, all wts.	40.00@45.00
Utility, all wts.	36.00@40.00

MUTTON (EWE):	
Choice, 70/down	18.00@20.00
Good, 70/down	16.00@18.00
PORK CUTS—CHOICE LOINS:	
(Bladeless) included	8-10
(Bladeless) included	11-12
(Bladeless) included	12-16
Butts, Boston style, 4-8	40.00@44.00
SPARERIBS, 2 lbs. down	50.00@52.00

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindquarters, 600/800	\$52.00@56.00	\$49.00@52.00
Hindquarters, 800/900	51.00@54.00	48.00@50.00
Round, no flank	49.00@52.00	48.00@52.00
Hip rd., with flank	47.00@51.00	47.00@50.00
Fresh loin, untrm.	53.00@56.00	50.00@54.00
Hip (7 bone)	50.00@56.00	48.00@54.00
Arm Chuck	51.00@54.00	51.00@54.00
Brisket	26.00@30.00	26.00@30.00
Short plates	15.00@17.00	15.00@17.00

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended June 26, 1954 was 14.8, according to a report by the U. S. Department of Agriculture. This ratio compared with the 14.0 ratio reported for the preceding week and 16.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.609 per bu. in the week ended June 26, 1954, \$1.610 per bu. in the previous week and \$1.561 per bu. for the same period a year earlier.

Wholesale Prices Indexes

Meat registered the fourth consecutive decline in the weekly price index for the period ended June 22 to 91.1 from 92.9 the week before, according to the Bureau of Labor Statistics. The average primary market price declined 0.1 to 109.9 per cent of the 1947-49 average of 100 per cent. Lard rose 9.0 points, hogs, 0.5; tallow, 1.6; while the average for steers was off 1 per cent.

EASTERN BY-PRODUCTS

New York, June 30, 1954
Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$9.25 to \$9.50 per unit of ammonia and dry rendered tankage was held at \$1.90 per protein unit.

LIVESTOCK MARKETS...Weekly Review

LIVESTOCK EXPORTS-IMPORTS

U. S. exports and imports of livestock in April, as reported by the U. S. Department of Agriculture:

	Apr., '54	Apr., '53
EXPORTS (Domestic)—	Number	Number
Cattle, for breeding	1,386	1,013
Other cattle	308	134
Hogs (swine)	64	45
Sheep	7	2,214
Horses, for breeding	21	18
Other horses	57	873
Mules, asses and burros	823	28
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	90	118
Cows	1,260	2,675
Cattle, other edible (dut.)—		
Canada—		
Over 700 pounds (Dairy)	1,382	2,797
(Other)	9,489	101
200-700 pounds	71	79
Under 200 pounds	345	514
Mexico—		
Over 700 pounds (Dairy)	96	96
(Other)	6,005	6,005
200-700 pounds	23,681	262
Under 200 pounds	262	262
Hogs, edible, except for breeding (dut.) ²	1,596	3,368
Horses—		
For breeding, free	18	23
Other, (dut.)	93	284
Sheep, lambs and goats, edible (dut.)	63	20

¹Includes Newfoundland and Labrador. ²Number of hogs based on estimate of 200 pounds per animal.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in May, 1954, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Receipts	26,781	6,883	5,608	23,528
Shipments	17,416	3,041	1,623	17,444
Local slaughter	9,365	3,852	3,985	6,064

SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED FOR THE UNITED STATES

YEARS 1944-1954

	Sows Farrowing		Pigs per Litter		Pigs Saved		Year
	Spring	Fall	Spring	Fall	Spring	Fall	
	(Dec. 1-June 1)	(June 1-Dec. 1)	(Dec. 1-June 1)	(June 1-Dec. 1)	(Dec. 1-June 1)	(Dec. 1-June 1)	
	1,000 head						
1944	9,246	4,882	6.03	6.33	55,754	30,905	86,659
1945	8,302	5,429	6.29	6.38	52,216	34,611	86,827
1946	8,077	4,704	6.46	6.49	52,191	30,503	82,694
1947	8,548	4,866	6.11	6.39	52,199	31,090	83,289
1948	7,833	5,070	6.44	6.58	50,468	33,358	83,826
1949	8,820	5,568	6.46	6.52	56,969	36,475	93,244
1950	9,174	5,923	6.31	6.43	57,395	39,404	97,339
1951	9,310	6,032	6.47	6.60	62,997	39,804	101,811
1952	8,180	5,237	6.64	6.65	56,270	34,961	91,231
1953	8,300	4,762	6.81	6.70	49,703	31,882	81,585
1954	8,128	15,260	6.90	26.70	56,066	25,000	91,066

¹Fall farrowings indicated from breeding intentions reports. ²Average number of pigs per litter with allowance for trend used to compute indicated number of fall pigs. Number rounded to nearest 500,000 head. ³Spring pig crop plus indicated number of fall pigs.

Meat Animals Earned 29% Of Farm Income Last Year

Despite the sharp cattle price declines resulting from last year's record production, meat animals represented about 29 per cent of the total cash farm income from all sales and government payments, the American Meat Institute has pointed out. Farmers and ranchers received \$8,926,000,000 for their meat animals as compared to \$4,269,000,000 for dairy products, \$3,760,000,000 for poultry and eggs, \$2,431,000,000 for food grains, \$2,075,000,000 for feed crops, \$3,074,000,000 for cotton and cottonseed, \$1,753,000,000 for vegetables, \$1,217,000,000 for fruit and tree nuts, \$1,094,000,000 for tobacco, and \$2,589,000,000 for miscellaneous crops and government payments.

LIVESTOCK CAR LOADINGS

A total of 5,798 cars was loaded with livestock during the week ended June 19, 1954, according to the American Association of Railroads. This was a decrease of 1,240 from the same week of 1953 and 472 cars less than in the like period of 1952.

Test Non-Skid, Sanitary Livestock Truck Flooring

The U. S. Department of Agriculture and Livestock Conservation, Inc., are cooperating in a series of tests to find a satisfactory flooring material for trucks which will meet both sanitary requirements and traction for livestock in transit. It was pointed out that many transit injuries and a number of time consuming tasks needed to insure adequate sanitation may be eliminated with the development of multi-purpose flooring compound.

High hopes are held for two products, "Safety Walk" and XPO, which are manufactured by the Minnesota Mining and Manufacturing Co. The first comes in flexible nailable sheets and the second is towed on like plaster. Both feature good non-skid qualities to prevent injury by slipping and are readily cleaned. Economy of installation, maintenance and weight and durability are other features which are being checked by the tests now being conducted in St. Paul.

Maryland Producers Group To Promote Beef Industry

Commercial and purebred breeders of the three major breeds of beef cattle have banded together in a new organization which aims to promote the beef industry in Maryland, it has been announced. The new group will be known as the Maryland Beef Producers, Inc.

The new organization will help promote the second annual Maryland Feeder Calf Sale and Grading Demonstration which is to be held October 16. A market for the sale is now being constructed at West Friendship, Md. Representatives of all three breed groups will be elected to the board of directors.

When you hire someone to spend your money...the BEST is none too good!

Call on "K-M" today!

BLOOMINGTON, ILL. JONESBORO, ARK.
CHATTANOOGA, TENN. LAFAYETTE, IND.
CINCINNATI, OHIO LOUISVILLE, KY.
DAYTON, OHIO MONTGOMERY, ALA.
DETROIT, MICH. NASHVILLE, TENN.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

Especially made
for coloring
sausage casings

RED SEAL
CERTIFIED
CASING COLORS
WARNER-JENKINSON MFG. CO.
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HUMOROUS ENTERTAINMENT was provided at the grand opening of Mid-West Order Buyers' remodeled layout in Chapin, Ill., recently by this 8-piece, mechanically-operated pig band. About 1,000 persons were on hand to view the new offices and hog handling facilities. Refreshments were served and flowers presented to the ladies. With the band are Harry L. Sparks, president, and George Ischer, manager.

Colombia Plans to Import 1,000,000 U.S. Cattle

Colombia is planning to import about a million head of cattle from the United States, President Gustavo Rojas disclosed to a group of Texas

cattlemen on a good-will mission to Central and South America. Rojas said that a three-man commission will be sent to Texas to open negotiations on the deal which would involve the purchase of 100,000 animals a year for ten years.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughter under federal inspection during May 1954, compared with April 1954, and May 1953 is shown below:

	May 1954 Per Cent	Apr. 1954 Per Cent	May 1953 Per Cent
Cattle:			
Steers	56.6	56.9	63.5
Heifers	10.8	12.2	9.1
Cows	29.8	28.4	23.7
Cows & heifers	40.6	40.6	32.8
Bulls & stags	2.8	2.5	3.7
Total ¹	100.0	100.0	100.0
Canners & Cutters ²	14.9	13.5	12.2
Hogs:			
Sows	17.4	8.2	12.3
Barrows & gilts	82.0	91.2	87.1
Stags & boars	.6	.6	.6
Total ¹	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	94.5	95.2	93.8
Sheep	5.5	4.8	6.2
Total ¹	100.0	100.0	100.0

¹Based on reports from packers. ²Totals based on rounded numbers. ³Included in cattle classification.

May Slaughter By Regions

United States federally inspected slaughter by regions in May, 1954 with comparisons:

	(Thousand head)		Sheep
N. Atlantic States	120	88	358
S. Atlantic States	41	37	158
N. C. States—East	297	184	818
N. C. States—N. W.	404	82	1,212
N. C. States—S. W.	141	85	119
S. Central States	175	98	252
Mountain States	85	6	143
Pacific States	175	33	61
Total	1,439	561	3,880
April, 1954	1,417	598	3,853
May, 1953	1,345	504	3,643

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Albulac*

- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

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Seasonings and Sausage Manufacturers Specialists

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*Powdered Milk Product



Use the Annual Meat Packers Guide for basic buying information and data, as well as supply sources of equipment, machinery, supplies and services—and read the guide advertisements for essential product and service facts.

Combine this information with current facts contained in Provisioner advertising and you'll do a better job of buying—save money and increase efficiency.

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BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

LED
stock
ction
with
hown

May
1953
Per
Cent

63.5
9.1
23.7
38.8
3.7
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93.8
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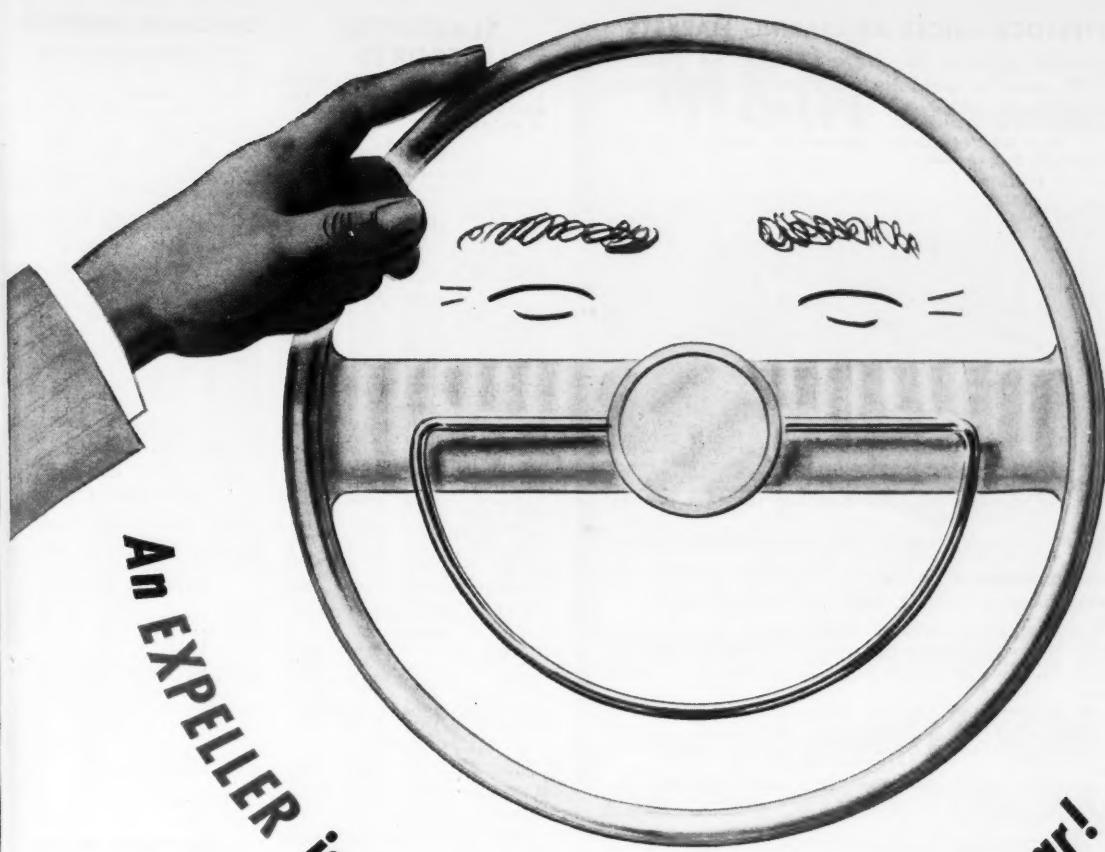
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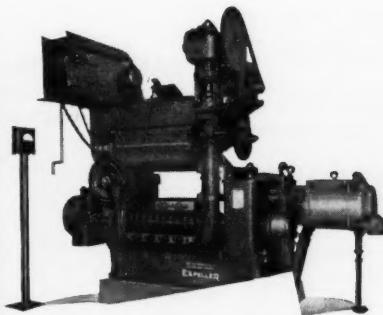
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THE V. D. ANDERSON CO.

1965 WEST 96th STREET • CLEVELAND 2, OHIO

Subsidiary of CHESAPEAKE INDUSTRIES INC.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 29, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. M.S. Yds. Chicago Kansas City Omaha St. Paul
H068 (Includes Bulk of Sales):

BARRROWS & GILTS:

Choice:	120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$22.00-23.75	None rec.	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	23.25-24.75	\$22.50-25.00	None rec.	\$21.25-24.25	None rec.	None rec.
180-200 lbs.	24.50-25.00	24.25-25.35	\$24.00-24.50	24.00-25.00	\$23.25-24.75	None rec.
200-220 lbs.	24.75-25.00	24.25-25.35	24.00-24.50	24.00-25.00	23.25-24.75	None rec.
220-240 lbs.	24.50-25.00	24.25-25.25	24.00-24.50	24.00-25.00	23.25-24.75	None rec.
240-270 lbs.	23.00-24.50	23.00-24.50	22.75-24.00	22.25-24.25	21.75-23.75	None rec.
270-300 lbs.	21.75-23.50	21.50-23.25	None rec.	20.75-22.50	20.00-22.00	None rec.
300-330 lbs.	None rec.	21.00-22.00	None rec.	18.50-21.00	17.00-20.00	None rec.
330-360 lbs.	None rec.	20.00-21.25	None rec.	18.50-21.00	17.00-20.00	None rec.

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	17.00-23.50	None rec.
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SOWS:

Choice:	270-300 lbs.	20.00-20.25	21.00-21.50	20.00-20.50	20.25-20.75	21.00-21.50
300-330 lbs.	20.00-20.25	20.25-21.25	20.00-20.50	19.75-20.50	20.00-20.50	None rec.
330-360 lbs.	19.25-20.25	19.50-20.50	19.50-20.00	18.50-20.00	18.50-20.00	None rec.
360-400 lbs.	18.50-19.50	18.25-20.00	18.50-20.00	17.50-19.00	17.00-18.50	None rec.
400-450 lbs.	17.75-18.75	17.75-18.75	17.00-18.00	17.00-18.00	16.00-17.75	None rec.
450-550 lbs.	16.25-18.00	16.25-18.00	15.00-16.50	15.75-17.25	14.50-16.00	None rec.

Medium:

250-500 lbs.	None rec.	None rec.	None rec.	14.50-20.00	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	23.50-25.00	None rec.	23.50-25.00	23.00-25.00	23.00-24.00
900-1100 lbs.	24.00-26.00	24.00-26.50	24.25-25.50	23.50-25.75	24.00-25.00	None rec.
1100-1300 lbs.	24.00-26.00	25.00-26.75	24.50-25.50	24.00-26.00	24.00-25.00	None rec.
1300-1500 lbs.	24.00-26.00	24.75-26.75	24.25-25.50	24.00-26.00	24.00-25.00	None rec.

Choice:

700-900 lbs.	21.00-24.00	21.50-24.00	21.25-24.25	20.25-23.50	20.50-24.00	None rec.
900-1100 lbs.	21.50-24.00	22.25-25.00	21.75-24.50	20.50-24.00	21.00-24.00	None rec.
1100-1300 lbs.	22.00-24.00	22.50-25.00	22.00-24.50	21.00-24.00	21.50-24.00	None rec.
1300-1500 lbs.	22.00-24.00	22.75-25.00	None rec.	21.25-24.00	21.50-24.00	None rec.

Good:

700-900 lbs.	18.00-21.50	18.50-22.25	18.00-21.75	18.50-20.50	18.00-21.00	None rec.
900-1100 lbs.	18.50-20.00	19.00-22.50	18.75-22.00	19.00-20.75	18.50-21.50	None rec.
1100-1300 lbs.	18.00-22.00	19.50-22.50	19.00-22.00	19.00-21.00	18.50-21.50	None rec.

Commercial:

all wts.	16.50-19.00	15.50-19.50	15.00-19.00	16.50-19.00	15.00-18.50	None rec.
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Utility:

all wts.	14.00-16.50	13.50-15.50	10.50-15.00	14.00-16.50	14.00-15.00	None rec.
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HEIFERS:

Prime:

600-800 lbs.	23.00-24.50	None rec.	22.75-24.25	22.00-23.75	21.50-22.50	None rec.
800-1000 lbs.	23.00-24.50	23.25-24.50	23.00-24.50	22.50-23.75	22.00-23.00	None rec.

Choice:

600-800 lbs.	20.00-23.00	20.00-23.25	19.00-23.00	19.00-22.50	20.00-21.50	None rec.
800-1000 lbs.	20.50-23.00	20.50-23.50	19.75-23.00	19.50-22.75	20.00-22.00	None rec.

Good:

500-700 lbs.	17.00-20.50	17.00-21.00	14.50-19.50	17.00-19.00	17.00-20.00	None rec.
700-900 lbs.	17.50-20.50	17.50-21.00	16.00-19.75	17.00-19.50	17.00-20.00	None rec.

Commercial:

all wts.	14.50-17.50	14.00-18.00	11.50-16.00	14.50-17.00	14.50-17.00	None rec.
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Utility:

all wts.	11.50-14.50	11.50-14.50	9.50-11.75	12.50-14.50	13.00-14.50	None rec.
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COWS:

Commercial,	all wts.	12.00-14.50	13.00-14.50	11.75-14.00	11.75-14.00	13.00-14.50
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Utility:

all wts.	10.00-12.00	10.50-13.00	9.75-11.75	10.50-11.75	11.00-13.00	None rec.
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Can. & cut.

all wts.	7.50-10.50	8.75-11.25	7.75-9.75	8.50-10.50	9.00-11.00	None rec.
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BULLS (Yrs. Excl.) All Weights:

Good	None rec.	12.50-14.50	None rec.	11.50-13.00	13.50-14.00	None rec.
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Commercial	13.50-14.50	15.00-17.00	12.50-13.50	14.25-15.25	13.50-14.00	None rec.
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Utility	12.50-13.50	14.00-16.00	11.00-12.75	13.00-14.25	14.00-15.50	None rec.
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Cutter	11.00-12.50	12.00-14.00	10.00-11.00	11.50-13.00	14.00-15.50	None rec.
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VEALERS, All Weights:

Ch. & pr...	16.00-20.00	17.00-20.00	16.00-18.00	17.00-19.00	16.00-19.00	None rec.
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Com'l & gd...	10.00-16.00	13.00-17.00	10.50-16.00	12.00-17.00	12.00-16.00	None rec.
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CALVES (500 Lbs. Down):	16.00-20.00	16.00-18.00	15.50-18.00	16.00-18.00	15.00-17.00	None rec.
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Ch. & pr...	16.00-20.00	16.00-18.00	15.50-18.00	16.00-18.00	15.00-17.00	None rec.
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Com'l & gd...	11.00-16.00	12.00-16.00	10.00-15.50	12.00-16.00	12.00-15.00	None rec.
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SHEEP & LAMBS:	16.00-20.00	16.00-18.00	15.50-18.00	16.00-18.00	15.00-17.00	None rec.
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SPRING LAMBS:	16.00-20.00	16.00-18.00	15.50-18.00	16.00-18.00	15.00-17.00</
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 26, 1954, as reported to The National Provisioner:

gs Sheep
61 450
68 427
83 514
46 924
00 1,500
000 1,000
146 3,424
196 4,363
356 4,734

CHICAGO

Armour, 5,017 hogs; Wilson, 3,360 hogs; Agar, 5,445 hogs; Shippers, 9,263 hogs; and Others, 10,217 hogs.

Total: 23,654 cattle; 1,980 calves; 33,302 hogs; and 3,398 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour . 2,803 925 1,313 2,146
Swift . 2,000 1,125 2,000 2,108
Wilson . 1,117 33 6,627 ...
Butchers . 4,198 100 459 ...
Others . 1,328 ... 1,713 3,848

Totals. 12,336 2,192 8,194 8,102

OMAHA

Cattle and
Calves Hogs Sheep
Armour . 7,195 6,437 2,374
Cudahy . 3,706 4,970 2,666
Swift . 6,046 3,734 2,206
Wilson . 3,629 2,899 2,907

Cornhusker . 935 ...
O'Neill . 341 ...
Neb. Beef . 600 ...
Earie . 64 ...
Gr. Omaha . 638 ...
Hoffman . 124 ...
Rothschild . 755 ...
Both . 1,013 ...
Kingan . 1,203 ...
Merchants . 108 ...
Midwest . 128 ...
Omaha . 442 ...
Union . 444 ...
Others . 12,243 ...

Totals. 27,468 30,283 8,453

EAST ST. LOUIS

Cattle Calves Hogs Sheep
Armour . 2,460 688 4,487 3,942
Swift . 4,385 3,341 4,881 2,807
Hunter . 1,112 ... 3,876 ...
Bell 1,785 ...
Krey 1,100 ...
Laclede
Luer

Totals. 7,957 4,029 16,129 6,749

ST. JOSEPH

Cattle Calves Hogs Sheep
Armour . 2,660 356 3,878 2,998
Others . 3,816 73 2,489 ...

Totals. 9,772 960 15,305 6,331

*Do not include 152 cattle, 108

calves, 306 hogs and 934 sheep

direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour . 3,596 ... 4,352 972
Cudahy . 3,474 ... 5,585 1,215
Swift . 2,806 ... 3,481 167
Butchers . 410
Others . 8,421 ... 11,661 18

Totals. 18,707 ... 25,079 2,372

WICHITA

Cattle Calves Hogs Sheep
Cudahy . 1,086 203 849 4,500
Kansas . 334 ... 247 ...
Bell . 139 ... 247 ...
Sunflower . 19
Pioneer
Excel . 307
Others . 309 ... 87 1,195

Totals. 2,334 203 1,183 5,695

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour . 2,357 166 743 1,137
Wilson . 2,335 491 520 1,347
Others . 2,672 411 977 587

Totals. 7,364 1,068 2,240 3,071

*Do not include 1,236 cattle, 1,150

calves, 6,507 hogs and 490 sheep

direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour . 124
Cudahy . 224
Swift . 224
Wilson . 88
Ideal . 688
United . 659 152 311 ...
Acme . 491
Atlas . 433
Commercial . 470
St. West. 546
Broughty . 642

Totals. 7,629 1,051 1,637 ...

24,256@25.25
23,06@25.00
20,58 only
18,99 only
18,50 only
12,00@15.50
9,00@11.00
15,50@17.00

KILL
daughter in
week ended

Week Same
Ended wk.
19 1954
Last Yr.

3,856 12,341

5,268 14,473

9,124 26,814

11,748 41,062

1,940 39,643

33,688 80,705

9,025 86,298

902 850

1,873 1,717

2,775 2,567

VISIONER

JULY 3, 1954

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,381	135	1,217	4,024
Swift	224	...	1,223	1,710
Cudahy	971	89	1,856	400
Wilson	627
Others	6,464	271	2,619	663
Totals.	9,677	495	6,715	6,997

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	242
Kahn's
Meyer	...	48	...	15
Schlachter	97
Northside
Others	3,851	1,336	9,374	2,439
Totals.	3,948	1,384	9,374	2,696

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,042	2,553	8,018	489
Bartsch	1,013
Cudahy	865	193	...	586
Rifkin	902	20
Superior	1,459
Swift	5,119	2,001	13,957	562
Others	2,488	1,287	8,123	...
Totals.	17,888	6,063	30,098	1,637

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,072	3,330	1,014	5,833
Swift	3,388	2,207	705	8,937
Bl. Bon.	503	28	42	...
City	281	1
Rosenthal	332	57
Totals.	6,576	5,623	1,851	14,770

TOTAL PACKER PURCHASES

	Week	Cor.
	Ended	Prev.
	Week	Week
Cattle	June 26	1953
Hogs	155,310	153,792
Sheep	70,271	73,695

Totals. 27,468 30,283 8,453

CORN BELT DIRECT TRADING

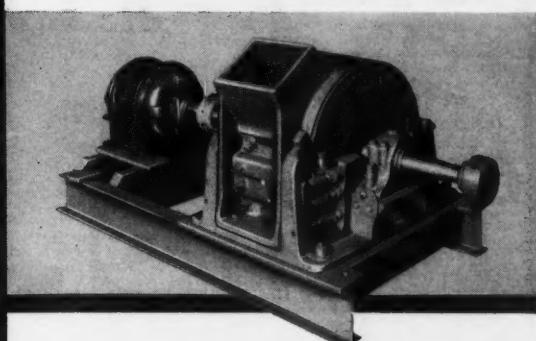
Des Moines, June 30—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$20.50@23.00
180-240 lbs. 22.25@23.75
240-300 lbs. 20.35@23.50
300-400 lbs. 19.10@21.65

Shows:
270-360 lbs. 19.00@20.00
440-550 lbs. 15.00@17.60

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

M&M MEAT GRINDERS



Making hard jobs easy is a regular thing for M & M Meat Grinders. They quickly and efficiently reduce condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes are available. Write for descriptive literature or send us your specific problem.

MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

79

THE WM. SCHLUDERBERG - T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT
3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

"STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

SAVES LABOR —
SAVES TIME —
SAVES MONEY.

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO

Kirby 4000

41

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 24:

	Cattle	Calves	Hogs	Sheep
Los. Ang.	8,800	1,825	1,550	150
N. Portl.	3,125	425	1,350	4,025
San Fran.	2,400	250	1,550	15,000

SHEBOYGAN
SAUSAGE

DIETZ
AND
WATSON

UNITED
PROVISION

PEERLESS
SAUSAGE

WAGNER
SAUSAGE

PREMIER
SMOKED
MEAT

PLANTATION
PROVISION

JOHN
KRAUSS

MAX
RUSSER

HERZIGE
SAUSAGE

EAST
TENNESSEE

PETERS
PACKING

FRANK'S
SAUSAGE

L. A. FREY
&
SONS

RYAN
PACKING

CUDAHY
BROTHERS

KELLNER
PROVISION

WIMMER
&
SONS

SCHMIDT
SAUSAGE

VALLEYDA
PACKERS

OSWALD
&
HESS



WHO USES CHOP-CUT?

SUPERIOR
PROVISION

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DECKER

ZENITH
PACKING

NEUHOFF
PACKING

CHAMBERLAIN
&
CO.

K & B
PACKING

ARNOLD
BROTHERS

WHITE
PROVISION

SCHLUDERBERG-
KURDLE

DONNELLY
DUBLIN, Ltd.

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FABRICA
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SAUSAGE

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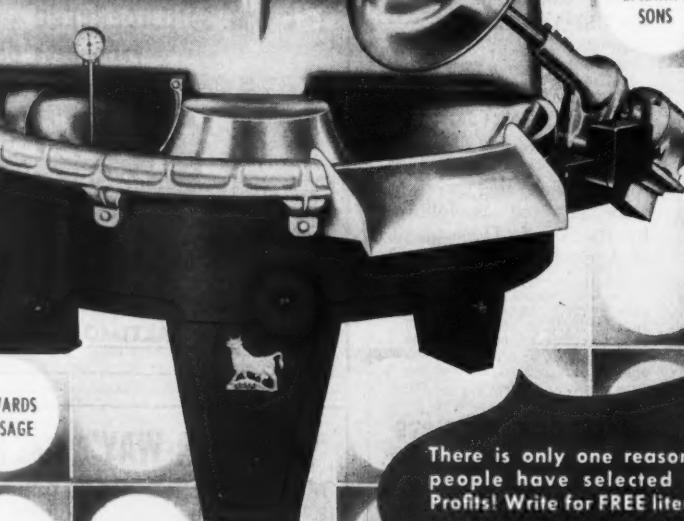
CENTRAL
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SAUSAGE

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R. L.
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FAIRMEAT
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MEYER

NORTH
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PROVISION

OSCAR
MAYER

R. WILKE
MEATS

KORNACKI
PACKING

PARROT
PACKING

There is only one reason why these
people have selected Chop-Cut.
Profits! Write for FREE literature NOW!

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SWIFT

SARATOGA
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LEON'S
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A. C.
ROBERTS

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MARHOEFER
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J. F.
SCHNEIDER
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SPIRITU
CHEESE

NORTH
SIDE
PACKING

SCHMID
PROVISION

PITTSBURG
PROVISION

MAURE
NEUER

GLEND
PROVISION

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)
For Week Ending June 26, 1954, with Comparisons

STEERS AND HEIFERS: Carcasses

	BEEF CURED:	
Week ending June 26 ..	9,846	Week ending June 26 .. 20,010
Week previous	15,167	Week previous
Same week year ago ..	11,538	Same week year ago .. 28,421

COWS:

	PORE CURED AND SMOKED:	
Week ending June 26 ..	1,852	Week ending June 26 .. 434,938
Week previous	1,515	Week previous
Same week year ago ..	1,373	Same week year ago .. 361,937

BULLS:

	LARD AND PORK FATS:	
Week ending June 26 ..	517	Week ending June 26 .. 9,300
Week previous	500	Week previous
Same week year ago ..	590	Same week year ago .. 6,222

VEAL:

	LOCAL SLAUGHTER	
	CATTLE:	
	Week ending June 26 ..	11,349
	Week previous	13,128
	Same week year ago ..	11,867
	CALVES:	
	Week ending June 26 ..	13,154
	Week previous	13,350
	Same week year ago ..	12,414
	HOGS:	
	Week ending June 26 ..	35,674
	Week previous	39,081
	Same week year ago ..	37,889
	SHEEP:	
	Week ending June 26 ..	50,418
	Week previous	48,285
	Same week year ago ..	45,292

PORK CUTS:

	COUNTRY DRESSED MEATS	
	VEAL:	
	Week ending June 26 ..	226,036
	Week previous	166,424
	Same week year ago ..	84,488
	VEAL AND CALF CUTS:	
	Week ending June 26 ..	13,243
	Week previous	24,641
	Same week year ago ..	4,000
	LAMB AND MUTTON:	
	Week ending June 26 ..	3,784
	Week previous	872
	Same week year ago ..	240

BEEF CUTS:

	CATTLE:	
	Week ending June 26 ..	11,313
	Week previous	7,565
	Same week year ago ..	13,154

VEAL:

	CALVES:	
	Week ending June 26 ..	13,154
	Week previous	10,006
	Same week year ago ..	12,248

MUTTON:

	HOGS:	
	Week ending June 26 ..	35,674
	Week previous	39,081
	Same week year ago ..	37,889

HOG AND PIG:

	SHEEP:	
	Week ending June 26 ..	50,418
	Week previous	48,285
	Same week year ago ..	45,292

PORK CUTS:

	COUNTRY DRESSED MEATS	
	VEAL:	
	Week ending June 26 ..	2,723
	Week previous	2,871
	Same week year ago ..	2,968

VEAL AND CALF CUTS:

	HOGS:	
	Week ending June 26 ..	41
	Week previous	11
	Same week year ago ..	16

LAMB AND MUTTON:

	LAMB AND MUTTON:	
	Week ending June 26 ..	17
	Week previous	8
	Same week year ago ..	20

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending June 26, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,313	13,154	35,674	50,418
Baltimore, Philadelphia	7,565	1,466	18,327	1,675
Indianapolis	16,368	6,926	53,008	13,916
Chicago Area	25,714	6,866	40,426	5,376
St. Paul-Wis. Area ²	27,028	19,640	60,558	7,150
St. Louis Area ³	16,143	10,006	43,000	12,248
Sioux City	10,138	20	14,982	5,650
Omaha Area	28,848	814	38,656	15,010
Kansas City	15,484	4,442	16,183	12,384
Iowa-So. Minnesota ⁴	25,932	11,524	154,276	28,000
Louisville, Evansville, Nashville, Memphis	10,519	10,493	26,878	Available
Georgia-Alabama Area ⁵	9,010	5,522	11,598	45
St. Joseph, Wichita, Oklahoma City	16,622	4,600	27,528	16,853
Ft. Worth, Dallas, San Antonio	22,543	9,786	9,155	21,297
Denver, Ogden, Salt Lake City	12,804	875	10,012	12,315
Los Angeles, San Francisco Areas ⁶	24,086	3,208	22,903	28,742
Portland, Seattle, Spokane	6,717	873	9,042	9,342
Grand Total	287,434	110,314	502,201	240,601
Total previous week	287,201	115,927	657,602	236,729
Total same week 1953	288,400	111,506	669,102	204,083

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.

³Includes St. Louis, Local Stockyards, E. St. Louis, Ill., and St. Louis, Mo.

⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.

⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.

⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended June 25:

	Cattle	Calves	Hogs
Week ended June 25 ..	3,075	1,312	5,086
Week previous (five days)	3,830	1,780	5,756
Corresponding week last year	2,767	1,010	4,443

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE

PLEASE REMIT WITH ORDER.

HELP WANTED

GENERAL MANAGER WANTED

Old established government inspected meat packing company located in metropolitan New York area is seeking the services of a high caliber man, thoroughly familiar with all phases of packinghouse operations. Must be familiar with Hog Killing, Cutting, Curing, Smoked Meats, Sliced Bacon and Sausage operations. This is a career opportunity for the right man and offers a substantial starting salary with unlimited future possibilities. W-272, THE NATIONAL PROVISIONER, 18 E. 41st Street, New York 17, N.Y.

SAUSAGE MAKER

Foreman of sausage mixing, grinding and chopping operations. Well rounded experience in sausage manufacturing operations necessary. Responsible job for qualified man. Good references required. Bonus plan and other liberal benefits. SUCHER PACKING COMPANY, 400 N. Western Ave., Dayton, Ohio.

INDUSTRIAL ENGINEER: Young, with considerable experience in sausage kitchen. Must be able to set and maintain standards and improve methods where necessary. This is a new but permanent position made necessary by our growing organization. Right man will be promoted to supervisor of this modern plant. Popular midwest area location with ideal living conditions. One employee knew of this opening. Write in confidence to Box W-279, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: A young man to assist manager of midwest shortening manufacturer. We prefer someone with technical training or experience in calling on large commercial bakers. Occasional traveling will be required. Your reply should contain resume of training, experience, age and salary expected. W-281, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Classified continued on Page 44

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—issued Regularly

Kill Floor

7177—BELLY ROLLER: Boss Sr., double roller, with mtr., like new.....	\$ 500.00
6947—BEEF HOIST: Le. 2000# cap., double action type with 30' chain, 2000# cap., 68 fpm. 5 HP. gear head mtr. New, never used.....	850.00
7382—FRICTION DROPPER: Boss #422, New, never used.....	550.00
6946—ANDERSON: Dupper #176, New, never used.....	225.00
7382—DEHAIRER: Babo, Boss H.S. 179 #2160K, 9-4 stars beaters 5" x 9", hydraulic throw-in & throw-out.....	475.00
7384—HOG SCALDING TUB: 38" x 60" x 14' 9", steel plate, perf. steam coils, thermo valve.....	275.00
7334—CASING STRIPPING MACHINES: 1/2 HP., 1-1/2 HP. mtr., 1-1/2 HP. mtr.....	575.00
7287—UTILITY & VEAL SPLITTING SAWS: (2) Best & Donovan, 1/2 HP. mtr., etc.	325.00
7289—SCRIBE SAWS: (2) Best & Donovan, ser. #S1128 & S1129, type M-1, single ph. mtr., etc.	175.00
7288—HAM MARKER SAW: Best & Donovan, ser. #HM1133, type M-1, single ph. mtr.	175.00
7285—CATTLE HEAD FLUSHING CABINET: Globe, in original crate.....	75.00
6360—CLEAVERS: (100) New Simmonds, Warden, White, #91, 13" blade	8.00

Sausage Equipment

7380—SLICER: U.S. HD. #3, ser. #HP.3-301, stainless steel shelling conv., with metal stand.....	\$1750.00
7319—VIENNA SAUSAGE CUTTERS: (2) with die set, mtr.	1175.00
7296—GRINDER: Buffalo #780G with 40 HP. mtr. & str., excel. cond.	1175.00
7270—GRINDER: Enterprise #66, 15 HP. mtr., excel. cond.	675.00
7019—GRINDER: Anco #521-56, with mtr., plates & starter.....	525.00
7242—SAUS. CUTTER: Buffalo #38-B, 15 HP. mtr. & extra knives, reconditioned, excel. cond.	1050.00
7306—SILENT CUTTER: Buffalo, #60	1500.00
7290—MIXER: Globe, 1000# cap. vacuum type with cover, new bearings & boxes, with Air Jack for raising cover, A-1 cond.	1000.00
7297—STUFFING MACHINE: Buffalo, 15 HP. cap., stainless steel hopper, 7 1/2 HP. mtr.	850.00
7295—STUFFER: Globe #390, 400# cap.	900.00
6378—STUFFER: Randall, 400# cap., excel. cond.	775.00
7294—STUFFER COMBINATION: Buffalo #66, 60# cap., 1/2 HP. mtr.	475.00
6964—POWER STUFFING: Mepaco, stainless steel, like new cond.	275.00
7156—DUAL STUFFER ATTACHMENT: Buffalo, for continuous stuffing by 2 stuffers, like new cond.	225.00
6538—DOUBLE JOURDAN COOKER: for 42" sticks, 2 Powers Regulators, 1 HP. mtr.	950.00
6819—FROZEN MEAT SLICER: Ace, 1 HP. mtr., etc.	475.00
7340—SMOKEHOUSE: Griffith portable.....	375.00
7380—HAM MOLDS: (50) Anco #2711, #0, 5" x 5" x 12", stainless steel, for 9#-11# boned & fatted hams, excel. cond., like new.....	12.50
7004—HOY MOLDS: (259) stainless steel, like new cond.	11.50
150—Pear shaped #P-16	ea. 11.50
50—Square, 16-18# cap.	ea. 11.50
65—Square, 14-15# cap.	ea. 10.35
35—Square, 12-13# cap.	ea. 6.75
6618—HOY MOLDS: (345) Globe #66-S, stainless steel, with pressure ratchet type covers, excel. cond.	4.30
7244—HOY LOAF MOLDS: (198) Globe #5-S, with ends. New, never used.....	

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7276—COOKER: Baulk #AT17, 11'10"x4', with mtr. & 500 ton Hydraulic Press, complete. Location will mean considerable saving in freight to interested party close by.....	\$3500.00
7275—COOKER: Anco, 4'6"x10", jacketed with #3 drive, 25 HP. mtr.	2750.00
7154—COOKER: Anco, 4'6"x10", cast iron heads, with piston drive, 20 HP. mtr.	1450.00
7155—COOKER: Boss, 4'x7", cast iron heads, roller chain drive, 7 1/2 HP. mtr. with 5' x 6' x 28" Cracking Pan	1650.00

All items subject to prior sale & confirmation.

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One qualified man 5-10 years' experience including supervision of processing and packaging pressed ham and other luncheon loaves. Salary open. Location northern New Jersey. W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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MISCELLANEOUS

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WANTED: 15 H.P. beef hoist at least 60 FPM. One laander and one dropper. Must be in good condition. Write VANDER BOON BROS., R.R. #2, Ada, Michigan.

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